



# PORK THAI BURGERS

**WITH** *Lime cilantro sauce*

## »— The Vitals —«

Serves: 4

Prep Time: 15-20 minutes, depending on how fast you chop

Cook Time: 5 minutes or less

Supplies: blender, chopping knife, grill or hot skillet

The combination of lime and cilantro in the sauce and ginger and garlic in the meat makes this burger pop in your mouth. It requires about 15-20 minutes of prep time depending on how fast you chop.

## »— What You Need —«

### **For the Sauce**

1 cup cilantro, loosely chopped

½ cup lime juice

½ cup olive oil

1 tsp. salt

About 1 T. chopped ginger

1 tsp. sugar/other sweetner

### **For the Burgers**

1 pk Hand Hewn Sausage (1lb)

2-3 garlic cloves chopped fine

1 T. ginger, grated

1 T. soy sauce

## »— How to —«

### **Prepare the sauce**

This step is pretty simple, throw everything in a blender and process until mixed. Add more ginger if desired.

### **Prepare the burgers**

Mix well with Hand Hewn Farm sausage. Each package will make about 4, ¼ pound patties. We recommend cooking on a grill at medium heat for not more than 2 minutes a side.

Serve these perfectly spiced burgers on your favorite bun or make a lettuce wrap. Drizzle the lime-cilantro sauce on top and serve with sauted shiitake or portabella mushrooms.