

Asian Invasion Burger

Yield: 4 Burgers

4- 8 oz.	80/20 beef burger patties with spice rub
4	Sesame seed Parker House hamburger buns
8 t	Sake mustard aioli
12 slices	Pickled daikon
2 C	Asian slaw
½ C	Tomato lemon grass chutney

1. Grill burger patties until desired doneness (about 8 minutes per side).
2. Grill buns.
3. Spread 2 t of sake mustard aioli on the bottom of each grilled bun.
4. Distribute 3 slices of pickled daikon on top of aioli.
5. Place burger on daikon and top each burger with ½ c of asian slaw, 2T tomato lemon grass chutney and top of bun. Serve immediately.

SWEET and SOUR PICKLED DAIKON

Apple cider vinegar	¼ C
Water	¼ C
Granulated Sugar	¼ C
Cinnamon Stick	½ stick
Star anise	½ star
Pickling Spice	1 T
India Malabar peppercorns	1 t
Daikon (peeled & sliced into 1/8 inch medallions)	1 C

1. Combine ingredients, except daikon, in a small saucepan. Simmer over medium heat until sugar is dissolved.
2. Pour liquid over daikon. Cool to room temperature. Weigh down daikon until submerged. Refrigerate for at least four hours. When ready to use, drain well.

SPICE RUB

Chinese Five Spice powder	2½ T
Salt	4 t
India ground cumin	1½ t
India Malabar peppercorns	1 t
Bangkok Blend	1½ t

1. Combine.
2. Rub 2 t of spice rub on each side of beef patty. Let sit for 1 hour.

TAMARIND LIQUID

Tamarind	2 T
Warm water	1C

Tear tamarind into small pieces and combine with warm water. Let soak for 15 minutes then strain. Reserve strained liquid.

TOMATO LEMON GRASS CHUTNEY

Tomatoes, large dice	1/2 C
Red onions, large dice	2 T
Ginger, rough chopped	1/2 t
Lemon grass, cut in thin bias	1 t
Rice vinegar	1 1/2 T
Tamarind liquid	1 T
Water	2 1/2 T
Brown Sugar	1 T

1. Combine ingredients in small saucepan. Simmer until almost dry.
2. Place chutney in food processor and pulse until chunky consistency.

ASIAN SLAW

Pepper Mix:

Red pepper, rough chopped	2 T
Garlic, chopped	1 t
Thai chilies, seed-in, thin sliced	1 t
Yellow onions, rough chopped	1 T

Dressing:

Kettle cooked salted peanuts	1/4 C
Peanut oil	1 1/2 T
Lime juice	1 t
Ponzu	1 T
Tamarind liquid	2 t

Slaw Mix:

Napa cabbage, julienne	1 C
Carrot, julienne	1/2 C
Scallions, sliced thin	1/4 C

1. Puree pepper mix ingredients until smooth; reserve.
2. Process peanuts in small food processor until smooth.
3. Gradually add oil, lime juice, ponzu, and tamarind liquid. Puree for 5 minutes. Fold in pepper mix.
4. Combine cabbage, carrots and scallions in a large bowl.
5. When ready to place on burger, combine slaw mix and peanut dressing. Use immediately.

SAKE MUSTARD AIOLI

Junmai daiginjo sake	2 1/4 t
Dry mustard	1 1/2 t
Mayonnaise	2 T

1. Combine sake and dry mustard.
2. Add mayonnaise; mix well. Refrigerate covered until needed.