

ASIAN CHILI BURGER

Start to finish: 20 minutes

Serves: 2



INGREDIENTS:

2 tablespoons Sriracha hot chili sauce
3 tablespoons mayonnaise
10 ounces ground minced beef
1 tablespoon kosher salt
2 tablespoons teriyaki or store-bought stir-fry sauce
2 brioche buns OR preferred rolls
1/2 cup shredded iceberg lettuce
1/2 red onion, thinly sliced

DIRECTIONS:

To make a chili mayo, mix the mayonnaise and the Sriracha. Set aside.

Preheat a grill, grill pan or standard pan over high heat. Form the beef and salt into 4 firm patties. Brush the patties on both sides with the teriyaki or stir-fry

sauce. Place the patties over the hottest part of the grill or pan and cook until they lift off easily; then turn over, brush with more glaze and continue cooking, about 3 minutes per side for very rare and another minute per side for each increasing stage of doneness. When the burgers are done, brush them again with the teriyaki or stir-fry sauce.

Meanwhile, toast the buns and place each bun open on a plate. Spread the chili mayo on both sides of the buns. Then place shredded lettuce and a few slices of onion. Place the burger on top of the garnishes, top with the other half of the bun to serve.