

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Agrodolce Pork Burgers with Asian Pear Spread

Ingredients

Burgers

- 1 ¼ pounds ground pork
- 3 tablespoons Subarashii Kudamono Asian Pear Spread
- 1 tablespoon balsamic vinegar
- 2 teaspoons salt
- 1 teaspoon sugar
- ½ teaspoon black pepper
- 2 tablespoons neutral oil, for brushing on burgers
- 4 whole wheat hamburger buns

Toppings

- 1 tablespoon Subarashii Kudamono Asian Pear Spread
- 3 tablespoons mayonnaise
- 1 sweet apple (Gala, Fiji, or 1 Subarashii Kudamono Asian pear, in season)

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Directions

Burgers

Preheat gas grill to medium heat or prepare charcoal grill. Combine pork and next five ingredients in a bowl. Mix lightly until combined. Gently form 4 patties, brush each with oil and place on grill. Grill 5 minutes or until lightly browned on bottom. Flip and grill 5 minutes more, until burger is cooked through. Remove burgers to a plate and cover with foil. Set aside to rest. Toast buns on grill for 2-3 minutes, moving around if there are hot spots. Serves 4.

Toppings

While burgers are cooking, combine spread and mayonnaise in a small bowl. Set aside. Core apple (or Subarashii pear) and slice into thin rounds, set aside.

To assemble burgers, place burgers on bottom buns, top each with ¼ of apple (or pear) slices. Spread 1 tablespoon mayonnaise mixture on underside of each top bun and place on burger.

- Chef Lesle

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