



Asian Style Pork Sliders

Yield: 1 servings

Ingredients:

4	Brioche Roll (Richs 29318)
1 1/2 lb	Ground Pork
2	Scallions, sliced
1 Tbls	Fresh Ginger
1	Garlic Clove, minced
1 1/2 tsp	Sesame Oil
2 cups	Cole Slaw Mix
2tsp	Rice Vinegar
1tsp	Soy Sauce
2tsp	Kosher Salt
1/2 tsp	Pepper

Directions:

1. Thaw the brioche rolls at room temperature for 45 minutes to 1 hour.
2. Light a grill or preheat a grill pan.
3. In a large bowl, mix the pork with the scallions, ginger, garlic, 1 teaspoon of the sesame oil, 2 teaspoons of kosher salt and 1/2 teaspoon pepper.
4. Form the meat into four 3/4-inch thick patties.
5. Grill the burgers, turning once, until cooked through, about 8 minutes.
6. Lightly toast the buns on the grill.
7. Meanwhile, in a medium bowl, toss the coleslaw mix with the rice vinegar, soy sauce and the remaining 1/2 teaspoon of sesame oil.
8. Season with salt and pepper.
9. Set the burgers on the buns, top with the slaw and serve.

Recipe and photo courtesy of Rich's