

GRASS RUN FARMS KOREAN STYLE BURGER

Served with gochujang, kimchi or bib lettuce, and cilantro mayonnaise

4 servings (7 oz. burgers)

Credit - Chef Sean Leone

INGREDIENTS

Burger

28 oz.	Grass Run Farms Ground Beef
2 1/2 T.	gochujang paste
1 T.	sesame oil
	cilantro leaves, for garnish

Cilantro Mayonnaise

1 1/4 cups	mayonnaise
1 T.	rice wine vinegar
1/2 bunch	cilantro, rough chopped
3 cloves	garlic, grated
1	lime, juiced
1/2	avocado (skin removed)

Burger

1. Mix the beef with all the ingredients at room temperature.
2. Form into 4 portioned meatballs, around 7 ounces each.
3. Set aside.

Make the Cilantro Mayonnaise

1. Place all ingredients in a blender.
2. Blend until smooth.
3. Set aside for assembling the burger.

Assemble & Serve

1. Take the 4 meatballs and press into patties a little more than 1/4-inch thick.
2. Season with a little salt and pepper.
3. Sear in a cast-iron pan on medium heat, or on a grill.
4. Once one side is cooked, flip and sear the other side.
5. Cook to an internal temperature of 125°F, or to your preferred doneness.
6. Remove from the heat.
7. Spread soft butter on the bottom and top bun and toast.
8. Spread cilantro mayonnaise on the bottom bun and top with bib lettuce.
9. Place the burger on the toasted bun.
10. Top with kimchi or a slice of tomato and cilantro leaves.

