

# Backyard Banh Mi Burger

*Wine Pairing: Rosé*

## INGREDIENTS:

### Pickled Radish & Carrot Salad:

- 3 Medium carrots
- 1 Large fresh jalapeño pepper
- 5 Large radishes
- 1/3 Cup apple cider vinegar
- 1 Teaspoon kosher salt
- 1 Teaspoon granulated white sugar
- ¼ Teaspoon granulated garlic

### Sriracha Mayonnaise:

- ½ Cup mayonnaise
- 1 ½ Tablespoons sriracha sauce
- ½ Teaspoon ground ginger
- ½ Medium lime, juice only

### Beef Patties:

- 2 ½ Pounds ground chuck
- 2 ½ Tablespoons curry powder
- 3 Teaspoons red pepper flakes
- 2 Teaspoons kosher salt
- 1 ½ Teaspoons ground cinnamon
- 1 ¼ Teaspoons ground allspice
- ½ Teaspoon ground ginger

### Other:

- 6 Hamburger buns with sesame seeds
- 1 English cucumber sliced into ½-inch rounds
- 1 Bunch of fresh cilantro, washed and roughly chopped, divided into 6 equal portions
- Vegetable oil for brushing grill rack

## INSTRUCTIONS:

### Pickled Radish and Carrot Salad:

1. Start by peeling the carrots and cut the tops and bottoms off
2. Then cut the carrots into 3rds and julienne into long strips
3. The carrots should be a little bit thinner than a matchstick
4. Take your jalapeño, cut off the top and cut in half, remove the ribs and seeds
5. Then julienne the jalapeño into the same size strips as the carrot
6. Next cut the tops off the radishes, and julienne those into thin strips as well
7. Combine all vegetables into a non-metallic medium bowl, add the apple cider vinegar, kosher salt, sugar and roasted garlic pepper
8. Toss salad thoroughly, cover and set aside until ready to serve

### Burger:

9. Heat a propane gas grill to high
10. Make sriracha mayonnaise, combine all ingredients in a small bowl and stir to blend
11. Set aside until ready to serve
12. Reduce propane grill heat to medium-high
13. Make the beef patties, combine all ingredients in a bowl and mix gently with your hands to ensure even distribution of spices
14. Divide mixture into 6 equal portions and form into ¾-inch thick patties that are a little bit larger than the size of the buns
15. Brush the grill rack with vegetable oil
16. Place the burger patties on the rack and cook approximately 4 minutes on each side
17. Once the patties have cooked, remove from heat and let rest until assembly
18. While burger patties are resting, place the burger buns cut side down on the grill to toast, 1 to 2 minutes

### Burger Assembly:

19. Generously spread the sriracha mayonnaise on both sides of each of the burger buns and then arrange 4 cucumber slices on the bottom bun of each burger
20. Next put each patty on top of the cucumbers, then place a 1/3 cup of the pickled radish and carrot salad on top of each burger patty
21. Add the divided chopped cilantro on to each burger
22. Place the top bun on to each burger and enjoy a fusion of worldly flavors