



PREP TIME : 5 MIN

COOK TIME : 15 MIN

SERVES : 4

Ingredients :

- **1 1/2 lb (675 g) ground pork**
- **1/2 cup (125 mL) grated apple, plus 12 thin slices for garnishing**
- **1/2 cup (125 mL) plain bread crumbs**
- **1 bottle (355 mL) VH[®] Korean BBQ Sauce**
- **1 egg, lightly beaten**
- **1 tbsp (15 mL) VH[®] Soya Sauce**
- **4 hamburger buns**
- **PAM[®] Grilling Spray**

Directions :

- 1. Mix together pork, grated apple, bread crumbs, 1/4 cup (60 mL) of the VH[®] Korean BBQ Sauce, egg and VH[®] Soya Sauce until well combined. Form into 6 equal patties and refrigerate for 30 minutes.**
- 2. Spray grill with PAM[®] Grilling Spray and heat to medium. Place burgers on grill, close lid and cook for 2 minutes, rotate burgers 90°, cover and cook for 2 more minutes. Flip burgers and begin basting with 1/2 cup (125 mL) sauce. Cover and cook for 2 minutes, rotate burgers, cover and cook for 2 more minutes.**
- 3. Move burgers to indirect heat (lower flame) and baste well with remaining sauce. Continue to cook and baste until burgers are cooked through, about 7 minutes.**



Korean Pork and Apple Burgers

4. Garnish burgers with sliced apples and VH[®] Sweet & Sour Mayo (see below).

Tip:

To make VH[®] Sweet & Sour Mayo stir together 1/4 cup VH[®] Sweet & Sour Cooking Sauce with 1/4 cup mayonnaise.