



Ingredients:

- 1 pound ground pork
- 1 teaspoon ground black pepper
- 1/4 teaspoon salt.

Eastern Burger:

- add 2 tsp soy sauce
- add 2 tbs dry sherry
- add 1 tbs grated ginger root.

Veggie Burger:

- add 3 drops hot pepper sauce
- add 1 grated carrot
- add 3 tbs chopped parsley.

South of the Border Burger:

- add 1/4 tsp ground cumin
- add 1/4 tsp oregano
- add 1/4 tsp seasoned salt
- add 1/4 tsp crushed red chiles.

The Other Burger

- Makes: 4 servings.
- Prep Time: 10 minutes
- Cook Time: 10 minutes



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Directions:

1. Preheat grill to medium heat.
2. Gently mix together ground pork and seasonings.
3. Shape into 4 burgers about 3/4-inch in thickness.
4. Place on grill and grill for 5 minutes.
5. Turn and finish grilling 4-5 minutes more, until an instant read thermometer reads 160°F.
6. Serve immediately, on sandwich buns if desired.

Serving Suggestions

Create a variety of burgers on the grill with the different herbs and spices. Use your imagination or one of the variations for other seasoning ideas to give pork burgers an international flair.

Recipe courtesy of the National Pork Board.

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