

# Korean Bbq Burger

written by The Recipe Exchange | June 14, 2015

## **Ingredients**

For Korean BBQ Sauce:

1/2 c. (plus 1 tbsp.) soy sauce  
1/4 c. brown sugar  
1 1/2 tbsp. sriracha  
2 cloves garlic, minced  
2 tsp. ginger  
2 tbsp. (plus 2 tsp.) rice vinegar  
2 tsp. crushed red pepper flakes  
1 tbsp. cornstarch  
1 tbsp. water

For Asian Slaw:

1 c. Napa cabbage, shredded  
1 purple cabbage, shredded  
1 jalapeño, seeded and thinly sliced  
1/4 English cucumber, thinly sliced  
kosher salt

For the Burger:

1 lb. ground short rib (other ground beef can be substituted)  
2 tbsp. unsalted butter  
3 sesame seed hamburger buns

## **Directions**

In a medium saucepan over medium heat, combine  $\frac{1}{2}$  cup soy sauce, brown sugar, Sriracha, garlic, ginger, 1 tablespoon rice vinegar, and 1 teaspoon crushed red pepper flakes and bring to a boil. In a small bowl, stir together cornstarch and water and add to saucepan. Reduce heat to low and let thicken, 5 to 10 minutes.

Toss cabbage and jalapeño with 2 teaspoons rice vinegar, 1 teaspoon soy sauce, 1 teaspoon crushed red pepper flakes, and sesame seeds.

Toss cucumber with remaining tablespoon rice vinegar and a pinch of salt.

Form meat into three equal-sized patties. Brush one side with Korean BBQ sauce.

Heat cast-iron skillet over medium-high heat and melt butter. Add burgers sauced-side-down and brush other side with sauce. Cook 2 to 3 minutes per side for medium rare.

Build burgers by topping buns with cucumbers, patty, more Korean BBQ sauce, and slaw.