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CURRIED LAMB BURGERS WITH GRILLED VEGETABLES AND MINT RAITA

MAKES 6 / An Indian-spiced burger that's balanced by a cooling raita (yogurt sauce).

RAITA

- 1 cup plain whole-milk yogurt (preferably Greek-style)
- 3 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh cilantro
- 1¼ teaspoons finely grated lime peel
- Coarse kosher salt

BURGERS AND VEGETABLES

- 4 tablespoons olive oil, divided
- 1¼ cups chopped onion
- 2 tablespoons minced peeled fresh ginger
- 2 teaspoons coarse kosher salt, divided
- 2 teaspoons Madras curry powder
- 1¾ pounds ground lamb
- 3 tablespoons chopped fresh cilantro
- 1½ teaspoons cracked black pepper, divided
- 3 medium zucchini (about 12 ounces), cut lengthwise into ¼-inch-thick slices
- 6 green onions, trimmed
- 1 fresh poblano chile,* quartered, seeded
- 6 small naans (Indian flatbreads; about 6 inches long) or pita breads
- 1 large tomato, thinly sliced

RAITA / Mix yogurt, mint, cilantro, and lime peel in small bowl. Season to taste with coarse salt and pepper. Cover; chill until cold, at least 30 minutes and up to 4 hours.

BURGERS AND VEGETABLES / Heat 2 tablespoons oil in large skillet over medium heat. Add onion, ginger, and ½ teaspoon coarse salt. Sauté until onion is tender, about 8 minutes. Mix in curry powder and stir 30 seconds. Remove from heat. Cool onion mixture to room temperature, at least 15 minutes.

Place lamb in large bowl. Add onion mixture, 1 teaspoon coarse salt, cilantro, and 1 teaspoon cracked pepper. Blend mixture gently; shape into six ½-inch-thick patties.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Combine zucchini, green onions, and chile in another large bowl. Add 2 tablespoons oil, ½ teaspoon coarse salt, and ½ teaspoon cracked pepper; toss to coat. Place vegetables and burgers on grill. Cook until grill marks

appear, about 4 minutes. Turn vegetables and burgers over. Cook vegetables until tender, about 3 minutes. Cook burgers to desired doneness, about 4 minutes for medium-rare. Cut zucchini and green onions crosswise into 2-inch-long pieces. Cut chile into thin strips.

Place breads on plates; top with burgers and tomato slices. Mound vegetables on burgers; spoon dollop of raita over. Fold bread up around burgers and serve with remaining raita.

* / Often called a pasilla; available at some supermarkets and at specialty foods stores and Latin markets.

ASIAN PORK AND MUSHROOM BURGER WRAPS

6 SERVINGS / Asian ingredients—from soy sauce to sriracha—flavor the pork burgers. Wrapping it all up in Bibb lettuce leaves adds a fresh touch.

- 2 tablespoons canola oil or peanut oil
- 2 tablespoons minced lemongrass (from bottom 3 inches of about 4 stalks)
- 2 garlic cloves, minced
- 4 ounces fresh shiitake mushrooms, stemmed, caps chopped
- 1 teaspoon coarse kosher salt, divided
- 1¾ pounds ground pork shoulder (Boston butt)
- 2 tablespoons soy sauce, divided
- 3 teaspoons Asian sesame oil, divided
- ¾ teaspoon cracked black pepper
- ½ cup hoisin sauce*
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon unseasoned rice vinegar
- 1 teaspoon hot chili sauce (such as sriracha)*
- Nonstick vegetable oil spray
- 2 heads of Bibb lettuce, cored, leaves separated
- 1 cup matchstick-size strips red bell pepper
- 1 cup matchstick-size strips peeled carrot
- ½ cup fresh cilantro leaves

Heat oil in large skillet over medium-high heat. Add lemongrass and garlic; sauté 2 minutes. Add mushrooms. Sprinkle with ½ teaspoon coarse salt; sauté until mushrooms are tender, about 4 minutes. Remove from heat; cool in skillet.

Place pork in large bowl. Mix in 1 tablespoon soy sauce, 1 teaspoon sesame oil, cracked pepper, and ½ teaspoon coarse salt, then fold in mushroom mixture. Using 2 generous tablespoonfuls for each, shape into 18 patties, each about 2¼ inches in diameter; arrange on plastic-lined baking sheet.

Whisk hoisin sauce, ginger, vinegar, chili sauce, and remaining 1 tablespoon soy sauce and 2 teaspoons sesame oil in small bowl for sauce. **DO AHEAD** Burgers and sauce can be made 6 hours ahead. Cover separately; chill.

Spray grill rack with nonstick spray.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Grill burgers until cooked through, about 3 minutes per side. Arrange burgers on platter; set out sauce. Place lettuce, bell pepper, carrot, and cilantro in separate bowls. Serve, allowing guests to wrap burgers in lettuce and add sauce and vegetables as desired.

* / Available in the Asian foods section of many supermarkets and at Asian markets.

COVER RECIPE / CHEDDAR BURGERS WITH BALSAMIC ONIONS AND CHIPOTLE KETCHUP

MAKES 6 / The all-American cheeseburger gets a makeover, courtesy of grilled onions, a spicy-smoky ketchup, and an English muffin "bun."

ONIONS

- 1 pound red onions, cut crosswise into ⅓- to ½-inch-thick rounds
- Olive oil
- ¾ teaspoon coarse kosher salt
- ½ teaspoon coarsely ground black pepper
- 2 tablespoons balsamic vinegar

CHIPOTLE KETCHUP

- 1 cup ketchup
- 1½ teaspoons chopped chipotle chiles from canned chipotles in adobo* plus
- 2 tablespoons adobo sauce from can
- 2 teaspoons (or more) balsamic vinegar

BURGERS

- 2¼ pounds ground beef (15% to 20% fat)
- Coarse kosher salt
- 6 thick slices sharp cheddar cheese
- 6 large English muffins or hamburger buns, split, cut sides grilled
- 6 tomato slices (optional)
- 2 cups fresh spinach leaves