



Pork Burger A La Teriyaki Recipe

Preparation Time	10
Cooking Time	20
Serving Size	10

Ingredients:

FOR THE SAUCE

- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 3/4 tsp ginger, grated
- 2 Tbsp garlic, minced
- 1/8 tsp pepper, black
- 2 1/2 Tbsp soy sauce
- 3/4 tsp calamansi juice
- 2 Tbsp sugar, brown

FOR THE BURGER

- 500 g pork, ground
- 150 g onion, chopped
- 3 Tbsp all-purpose flour
- 1 tsp salt
- 1/2 tsp pepper, black
- 2 Tbsp oil, for pan-grilling
- 1 Tbsp onion, green, chopped

Preparation:

1. Combine ingredients for sauce. Set aside.
2. Combine ingredients for burger. Mix well and season with salt and pepper.
3. Divide into 11 portions, then shape into patties. Brush with sauce. Pan-grill with little oil or charcoal grill while basting with sauce until just cooked. Simmer remaining sauce for 2 minutes. Pour over burgers. Top with green onions.

Chef's Tip

Choose ground pork that has some fat. The fat will make the burgers juicy.

Lusog Notes

This recipe is a source of protein that is needed for growth and development. Protein also helps in the creation and repair of body tissues.

Cooking Skills Needed

- Mixing
- Pan-Grilling

Cooking Tools

- Measuring Cups
- Spatula
- Chopping Board
- Measuring Spoon

© Copyright 2024 Del Monte Phillipines, Inc.