

Amish Apple Butter Pork Burgers with Maple-Dijon Sauce

Pairs With: Lemonade

Chef: Lori McLain

Burger Type: Pork

Bun Type: White Bun with Sesame Seeds

INTRODUCTION:

These burgers are inspired by Swiss Amish made apple butter from my home state Indiana. The apple butter helps make these burgers juicy and they are topped with lovely grilled onions and a little maple Dijon sauce. They are so good and simple just like my sweet Amish friends from my childhood!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 3 tbsp maple syrup
- 2 tbsp spicy brown mustard
- 1 tbsp vegetable oil
- 1 cup sliced onions
- 2 pounds ground pork
- 1/2 cup apple butter
- 1-1/2 tsp. salt
- 1-1/2 tsp. chili powder
- 1/4 tsp. dry mustard
- 1/2 tsp. black pepper
- 6 hamburger buns, lightly toasted
- Also optional for serving: Baby spinach leaves or lettuce leaves, tomato slices

INSTRUCTIONS:

1. Pre-heat grill to medium heat.
2. Stir the maple syrup and brown mustard together in a small bowl. Set aside.
3. Spray a large non-stick grill pan or with cooking spray, add the oil and place over medium to medium-high heat. Add onions and cook until lightly browned and softened. Remove onions from pan and set aside.
4. Mix the pork, applesauce, salt, chili powder, dry mustard, pepper together in a large mixing bowl. Form the mixture into 6 patties.
5. Place the patties on hot grill and cook for 4 to 5 minutes, turn and cook additional 4 to 5 minutes or until done.
6. To serve, spread toasted bun bottoms with maple mustard mixture. Top each with a patty, some of the cooked onions, (and if desired, spinach or lettuce leaf, tomato) and toasted bun top.