

Yakiniku Bison Burger

Pairs With: Strawberry Lemonade

Burger Type: Bison-Wagyu Beef Mix

Bun Type: Brioche

INTRODUCTION: A little sweet, a little fiery and a whole lot of exotic. This unique burger's got an amazing amount of flavor that compliment each other. It is a celebration for the palate.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 6 slices Gruyère cheese
- 6 Brioche Buns

Asian Slaw:

- 2 TBL rice vinegar or pineapple habanero vinegar
- 1 TBL Honey
- 1 TBL Olive Oil
- a 10 oz. Package of angel slaw mix.

Patties:

- 1 lb ground Bison
- 1 lb ground Wagyu beef
- 1 TBL Back Garlic
- 1 TBL Himalayan sea salt mixed and sprinkled on patties.

Yakiniku Sauce:

- 1/2 cup Ketchup
- 1 cup Tamari Sauce or Soy Sauce
- 1 cup Brown Sugar
- 1 cup Mirin
- 1 1/2 tsp minced ginger
- 1 1/2 tsp Sambal or red chili paste

- 1/2 cup Kinders Japanese Barbecue Sauce.

Pineapple Fritters:

- 8 slices fresh pineapple 1/4 inch thick, dried with paper towels
- 2/3 cup + 3 TBL coconut milk
- 2/3 cup + 3 TBL flour
- 1/2 cup coconut, pinch salt
- 1 large egg
- 1 TBL olive oil for frying.

Pappadew Jam:

- 1-14 oz jar pappadew peppers chopped
- 1 bottle Thai Sweet Chili Sauce
- 1 TBL sugar

INSTRUCTIONS:

1. Gently mix the ground beef and ground bison and form into 6 patties. Sprinkle with black garlic/ sea salt mix.
2. Mix ingredients for Asian slaw and let rest for 20-30 mins, stirring occasionally
3. Mix ingredients for Yakiniku sauce except Kinders barbecue sauce in sauce pan and heat til sugar melts. Stir in barbecue sauce and turn off heat.
4. Mix pappadew peppers, sugar and sweet thai chili sauce for about 20 mins over medium-low heat. Remove from heat.
5. Dry pineapple slices with paper towels. Mix together remaining ingredients except coconut.
6. Dip slices into batter and dip into coconut.
7. Fry in coconut or canola oil at 375 degrees until golden brown.
8. Grill patties on hot grill to internal temperature of 145-150, flipping after 3-5 minutes. Spread both sides of patty with Yakiniku Sauce. Top with cheese during last minute to melt.
9. Assemble burger: On bottom of bun, cover with a TBL or 2 of Asian slaw. Top with patty and more Yakiniku Sauce, as desired. Top with a Pineapple Fritter. Add some pappadew jam onto the fritter.