Asian Sausage Burgers | Fusion Grilling Recipe

6 - 8 servings	25 min prep time	20 min cook time

ingredients

Ingredients for Crunchy Coleslaw:

1 bag of fresh coleslaw mix

2 Tbsp. rice wine vinegar

2 tsp. tamari, or soy sauce

1 green onion very thinly sliced, white and green top

Ingredients for Burger:

1 1/2 lbs Swaggerty's Farm Sausage

1 green onion, trimmed and chopped, white and green top

3 garlic cloves, minced

2 Tbsp. peeled, and grated fresh ginger

1 Tbsp. toasted sesame oil

4 sesame seed burger buns (or 8 slider buns)

directions

1. Toss slaw mix, rice wine vinegar, soy sauce, and sliced green onion together in a bowl. Cover and chill.
2. In a large bowl, mix together Swaggerty's Farm sausage, chopped green onion, minced garlic, grated ginger, and sesame oil using your hands until all ingredients are well blended. Form into 4 large patties or 8 smaller ones if making sliders.
3. Cook patties either on an outdoor grill or use a grill pan on your stovetop, or cook in the oven on a pan at 375 degrees. Whatever cooking method you use, cook patties until there is no pink inside, but they are still juicy.

To Serve

Serve Asian Sausage Burgers on sesame seed buns topped with the crunchy chilled coleslaw. You can smear buns with any of your favorite condiments, add some lettuce leaves, sprinkle burgers with hot sauces. These burgers are juicy and delicious.

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