



# Asian Sausage Burgers

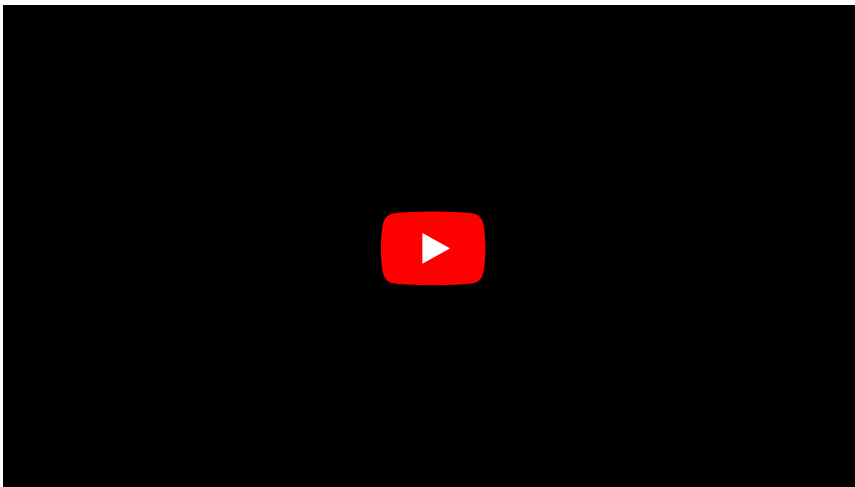
## directions

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 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 as you would any burger 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.

## notes

You can make burger patties ahead of time, cover and keep chilled until ready to cook.

Tamari sauce is commonly Japanese and Soy sauce is commonly Chinese. We prefer Tamari as it is a bit thicker and not as salty as Soy sauce. Tamari is found in most supermarkets where soy sauce is found.



## 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.



6 - 8

*servings*

25 min

*prep time*

20 min

*cook time*

## ingredients

### Ingredients for Crunchy Coleslaw:

- 1 bag of fresh coleslaw mix - look for one with carrots, red cabbage, broccoli, etc for crunch
- 2 tablespoons rice wine vinegar
- 2 teaspoons 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 tablespoons peeled, and grated fresh ginger
- 1 tablespoon toasted sesame oil
- 4 sesame seed burger buns (or 8 slider buns)

Pairs well with: Chips, fortune cookies

Special Kitchen Tools: None