

Classic Pork Burgers with Basil Mayonnaise



Ingredients

1 lb / 500 g lean ground pork
1 egg, slightly beaten
¼ cup / 50 mL fine dry breadcrumbs
1 medium yellow onion, finely chopped
1 clove garlic, minced
2 Tbsp / 30 mL white wine vinegar
2 tsp / 10 mL Dijon mustard
½ tsp / 2 mL EACH salt and ground black pepper
¼ cup / 50 mL light mayonnaise
1 Tbsp / 15 mL chopped fresh basil
6 hamburger buns, sliced
Alfalfa sprouts for garnish (optional)

Directions

1. In small bowl, gently combine ground pork with egg, breadcrumbs, onion, garlic, vinegar, mustard, salt and pepper; do not overmix.
2. Form mixture into 6 patties.
3. Preheat barbecue on high; reduce heat to medium. Grill patties 6-8 minutes per side or until instant-read thermometer registers 160°F.
4. Meanwhile, in small bowl, combine mayonnaise and basil. Set aside.
5. Serve patties in buns topped with a dollop of Basil Mayonnaise and your favourite veggies.
6. Garnish with alfalfa sprouts, if desired.

*For better burgers, use gentle hands to mix and form patties that are consistent in size so that they all cook at about the same rate. Make a thumbprint indent in the centre of each patty to help prevent 'patty puffing' while grilling.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 15
- **Number of Servings:** 6