

# 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 cloves 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.

## Additional Info

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