

Hey there, Food Fans!

The weather is sweltering out there and the last thing I want to do is stand in front of a stove, so I'm grilling! Burgers are a classic grill food, but I feel like switching it up a bit, so I'm going with

Asian Inspired Burgers

These tasty burgers bring in some of my favorite Asian flavors for a unique twist on an American classic. The recipe makes 4 ¼ pound burgers.

Here's what you'll need:

1 lb 80% lean ground chuck

1/3 cup soy sauce

3 tablespoons panko breadcrumbs

2 scallions

1 tablespoon minced finely shiitake mushroom

2 cloves minced garlic

1 teaspoon grated ginger

1 teaspoon brown sugar

4 hamburger buns

cheese of your choice

gochujang, Thai sweet chili sauce

and caramelized onions for topping

Start by bringing your ground chuck to room temperature in a large mixing bowl.

While the meat comes to temp, mince the white and light green parts of your scallions. Slice the dark green sections into rings and set aside. Grate the ginger.

Next, mix into the ground chuck the soy sauce, bread crumbs, minced scallion, mushroom, garlic, ginger and brown sugar until everything is at an even consistency.

Form the chuck into 4 ¼ patties. I prefer wider, thinner patties, which cook faster, but this is based on preference.

If you're cooking the burgers on a charcoal grill, arrange the coals pushed to one side, which creates a high heat and a low heat cooking zone.

Place the patties over the coals and cook for 2 minutes, developing a nicely browned bottom. Flip and cook for another 2 minutes on the other side.

Next, move the patties to the side of the grill away from the coals. Add cheese if desired and cover the grill. Let them cook for 3 more minutes in the indirect heat.

If you're using a gas grill or cooking on the stove, set the heat to high. If you're using the stove, I recommend a cast iron pan for cooking the burgers.

Sear the burgers on each side for two minutes, then turn the heat to medium, add cheese, cover and cook for 3 more minutes.

Some quick tips for cooking burgers are to only flip them once during cooking and don't press with your spatula. You'll lose a lot of juice that way.

If your burgers are swelling too much when cooking, start with a slight indentation in the center of the patties on both sides to counteract.

When looking for condiments to put on these burgers, I recommend a squeeze bottle of gochujang, a light spread of Thai sweet chili sauce, caramelized onion and the green scallions we set aside earlier.

Your guests will be thrilled by this fun take on a favorite!

Happy eating!