

Amy-Iowa

Hawaiian Pork Burgers

1 can (8 oz.) crushed pineapple, drained well
1/3 c. barbecue sauce
1 Tbsp. soy sauce
1 pound ground pork
¼ c. plain bread crumbs
1 Tbsp. minced onion
1 Tbsp. brown sugar
Pinch of salt

Prepare charcoal or gas grill for medium heat (350-450 degrees). Burgers can be cooked on stovetop as well. In a small bowl, combine pineapple, barbecue sauce and soy sauce. Set aside. In a medium bowl, combine pork, bread crumbs, onion, brown sugar and salt. Shape mixture into 4 patties. Cook, turn once, until slightly charred and cooked the way you like them. For extra flavor combine some of the pineapple mixture into the burger mixture before grilling. Use the combined pineapple mixture on top of the burger and place on your favorite bun.

Serves 4

Time: 30 minutes

The Pipestone Veterinary Clinic and Pipestone System are not liable for any recipes.