

Banh Mi Burger

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/2	cup	water
1/2	cup	white vinegar
1/4	cup	sugar
1	teaspoon	salt
1	large	carrot - julienned
1/2	medium	daikon radish - julienned
1	pound	ground beef
1/8	teaspoon	pepper
4		kaiser rolls
1/2	cup	sriracha mayonnaise
1/2	medium	cucumber - thinly sliced
8	sprigs	fresh cilantro

In a small saucepan, combine water, vinegar, sugar, and 1/2 teaspoon salt. Bring to a boil; whisk until sugar is dissolved. Remove from heat. Add carrots and radish; let stand until serving. Shape beef into 4 3/4 inch patties. Sprinkle with pepper and 1/2 tspn salt.

In a cast iron skillet, cook burgers over medium heat until 160, 8-10 minutes per side. Remove and keep warm. Wipe pan clean. Toast rolls in pan. Spread with mayo Serve with vegetables on top.

Description: "Beef"