

Cracklin' Pork Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter
2	medium	onion - thinly sliced
2	slices	white loaf bread - torn into small bits
1/4	cup	milk
1/4	pound	lean salt pork - rind removed, chopped
1 1/2	pounds	ground pork
1	clove	garlic - minced
1	tablespoon	worcestershire sauce
		salt and pepper
1 1/2	cups	fine dry breadcrumbs
		mustard
4		hamburger bun - heated in foil

In a medium skillet, melt the butter over low heat, add the onions, and cook slowly, stirring, till caramelized, about 20 minutes. Transfer to a plate and keep warm.

Meanwhile, combine the bread and milk in a bowl and let soak. In a large skillet, fry the salt pork over moderate heat till crisp, stirring; drain the cracklin's on paper towels. Remove skillet from heat and reserve fat in skillet.

In a bowl, combine the ground pork, garlic, worcestshire, salt and pepper, soaked bread, and the cracklin's and mix with your hands till well blended. Form mixture into 4 patties, and coat them with bread crumbs. Reheat the fat in the skillet over moderate heat, add the patties, and cook till nicely browned, about 7 minutes per side.

To serve, spread mustard over inside of buns, place a burger on each bottom, spoon onions over top, and to with bun.