



japanese hambaagu/ hambaagaa

NIBBLEDISH CONTRIBUTOR

Ingredients

(yield: about (4) fist-sized burgers)

Burger Patties

1.5 lbs ground beef (I prefer higher fat percentage, for juicier burgers)
1/2 red onion, grated
2 garlic cloves, grated
1 T grated ginger
1/2 C grated carrots
1/2 C shitake mushrooms, sliced in small pieces (or whatever kind of mushrooms you have handy)
3 T chopped green onions
3 T mirin (rice wine)
2 T worcestershire sauce
2 T kecap manis (indonesian soy sauce)
3-4 T kikkoman soy sauce
1 t ground black pepper
a pinch or two of crushed red pepper
1 egg
2-3 handfuls of Panko breadcrumbs

Teriyaki Glaze

In a sauce pan, combine:
1 C kikkoman soy sauce
1 C mirin
1 heaping T brown sugar
1 T cornstarch
1/2C H2O
1/2 C mushroom slices

Instructions

Burger Patties: Put all the ingredients together in a mixing bowl. Give it a good hand mix, but remember not to overmix, so as not to result to tough burgers. Heat up a grill pan and add a few rounds of canola oil. From the mixture, form about (4) oval-shaped, fist-sized patties. Fry the burgers in the grill pan for about 8 mins on each side (well-done).

Teriyaki Glaze: Bring to a boil 1st 3 ingredients and adjust saltiness and sweetness to your preference.

Whisk together 1 T cornstarch and 1/2 C tap H₂O. Add to the teriyaki sauce and continuously whisk until thick. Remove from heat and add 1/2 C mushroom slices.

*I like to have the dish as "rice bowl" and eaten with chopsticks. Place 1 or 2 burger patties on top of steamed rice. Add generous ladles of teriyaki sauce/glaze. Top with spring onions. Devour.