

North Carolina Cattlemen's Beef Council
Create a Better Burger
Recipe Championship
Friday, October 20, 2017

Third Place: Robert Mermelstein, Raleigh

Sweet & Spicy Korean Kalbi Burgers

Serves 6

1 Asian pear, peeled, cored, and roughly chopped
6 cloves garlic
4 tsp. minced ginger
½ c. soy sauce
2 Tbs. sesame oil
6 Tbs. sugar
1 Tbs. rice vinegar
2 lb. 80/20 ground beef
4 scallions, thinly sliced
1 tsp. kosher salt
1 tsp. white pepper
1 c. mayonnaise
3 Tbs. gochujang (Korean red pepper paste)
2-3 Tbs. vegetable oil for brushing the rack
6 sesame seeded rolls, split
Sesame oil for brushing rolls
6 leaves red leaf lettuce, washed and dried
1 –1 ½ c. kimchi, shredded

Heat grill to medium-high.

Meanwhile, place pear, garlic, ginger, soy sauce, 2 Tbs. sesame oil, sugar, and rice vinegar in a food processor and process until completely smooth.

Place beef in a large, non-reactive bowl and mix with ½ of the soy sauce mixture (approximately 1 cup), scallions, salt, and white pepper. Gently mix to blend and form 6 burgers, avoiding over handling the meat.

Mix together mayonnaise and red pepper paste in a small bowl, cover with plastic wrap, and refrigerate until needed.

Brush the grill rack with vegetable oil. Grill burgers over direct heat, turning and basting with remaining sauce, until burgers are cooked to your preference. When burgers are nearly done, brush insides of rolls with sesame oil and toast over indirect heat until lightly browned.

Place burgers on bottom half of buns. Spread top halves with red pepper mayonnaise. Top burgers with lettuce and kimchi, replace tops of buns, and serve.