CANCOON BURGERS

Serves 6-8

INGREDIENTS

2 lbs. ground pork

2 cups finely chopped fresh pineapple

¼ cup finely chopped cilantro

6 garlic cloves finely chopped

1 tablespoon lime zest (use micro plane grater)

2 teaspoons cumin

1 teaspoon granulated garlic

1 teaspoon granulated onion

1 teaspoon sea salt

½ teaspoon black pepper

1 teaspoon paprika

½ teaspoon cayenne pepper\* optional

1 ½ cups Italian bread crumbs

2 tablespoons milk

1 small onion grated

2 large eggs

4 tablespoons olive oil

8 pack hamburger buns

INSTRUCTIONS

In a medium mixing bowl combine: pineapple, cilantro, chopped garlic, lime zest, oregano, parsley, cumin, granulated garlic and onion, salt, pepper, paprika and cayenne pepper, mix completely.

Now, add to spice mixture, bread crumbs, milk, onion, and eggs, mix completely!

Add now, ground pork and mix completely.

Mix thoroughly and then divide mixture into 8 equal portions.

Shape into patties.

In a large skillet place olive oil over medium high heat. Arrange patties in the skillet and cook until browned, 3-5 minutes on each side.

Transfer browned patties to a 9X13-inch baking dish.

Place baking dish in a preheated 350-degree oven.

Bake for about 10 minutes until internal temp reads 155 degrees.

Serve burger patties on Hamburger buns.