



**Shiitake Pork Burger with Banh Mi Slaw on Brioche Bun**  
A Blended Burger.....

**Ingredients**

**For the Glaze:**

1 cup of balsamic vinegar  
2/3 cup of soy sauce  
1 tablespoon of sugar

**For the Coleslaw:**

2 cups of shredded green cabbage  
1 cup of shredded red cabbage  
1 cup of matchstick carrots  
½ sliced red bell pepper  
½ sliced cucumber  
1 sliced jalapeño, seeds removed  
2 to 3 sliced radishes  
1 cup of fresh cilantro leaves  
2 tablespoons of sesame seeds  
¼ cup of rice wine vinegar  
1 tablespoon of honey

¼ cup of sesame oil  
Kosher salt and fresh cracked pepper to taste

**For the Burger:**

2 cups of packed shiitake mushrooms  
2 pounds of ground pork  
½ small diced sweet onion  
1 teaspoon of finely grated ginger  
3 cloves of finely grated garlic  
Kosher salt and fresh cracked pepper to taste  
6 toasted brioche buns

**Directions**

1. Preheat the grill to high heat.
2. Glaze: Add the ingredients into a medium size pot and cook over medium-low heat until it becomes thick, about 10 minutes. Remove and let stand.
3. Slaw: Combine all ingredients in a large bowl and mix until completely combined. Chill before serving.
4. Burgers: Add the shiitake mushrooms to a food processor and process on high speed until they are finely chopped.
5. Combine the mushrooms into a large size bowl along with the pork, onion, ginger, garlic, salt and pepper and mix together. Form 6 patties.
6. Place the pork burgers on the grill on high heat and cook them for 5 to 6 minutes on each side, or until dark grill marks are formed and they are cooked throughout.
7. To plate: Place the grilled burger on top of the toasted bottom brioche bun. Glaze the burger with the soy-balsamic glaze and top off with a heaping scoop of Banh Mi Slaw followed up with the toasted brioche bun top.

Yield: 6 burgers

**Recipe by:** Recipe Courtesy of [Chef Billy Parisi's](#)

**About the Recipe:** Infuse umami in your grill game and make this Shiitake Pork Burger, complete with shiitake mushrooms and Banh Mi Slaw served on a brioche bun.

**Comment from a recipe reviewer:** “The burger is refreshingly light and so loaded with delicious umami flavor that I literally did not put it down one time while eating it.”

**For More Information See:**

<http://www.mushroomsonthemenu.com/portfolio/banh-mi-shiitake-pork-burger/>

<http://blog.mushroominfo.com/2016/07/12/billy-parisi-shiitake-pork-burger/>