



Umami Blended Bison Burgers

A wild, wonderful, and flavorful bison, mushroom blended burger

- 1 Tablespoon soy sauce
- 1 teaspoon gochujang
- 1 teaspoon sesame oil
- 1/2 Tablespoon Worcestershire sauce
- 2 teaspoons canola or coconut oil
- 8 ounces white mushrooms, wiped clean, trim; coarse chop
- 1/3 cup chopped red onion
- Sea salt; freshly ground black pepper to taste
- 1 Tablespoon water
- 2 Tablespoons chopped red radishes (1 large radish)
- 1-pound natural ground bison
- 4 Brioche buns, split

Shredded Napa Cabbage:

2 cups shredded Napa cabbage
1 Tablespoon minced chives
1/4 cup coarse chopped cilantro
2 Tablespoons pepperoncini pepper liquid (from jar)
1 teaspoon sesame oil
1 teaspoon coconut oil
Sea salt; ground black pepper to taste

Burger Add-ons:

1/2 cup sliced pepperoncini, well drained
Mayonnaise as desired
1 large tomato, sliced
1 red onion, peeled, sliced

Prepare Seasoning Sauce: In a small bowl, combine soy sauce, gochujang, sesame oil, and Worcester sauce. For a stronger flavor, double these ingredients. Set aside.

Cook Mushrooms and Onions: In a medium skillet over medium heat, warm oil, when hot add the mushrooms, onions, and stir. Cover pan, cook for about 4 minutes, stir occasionally. Season with salt and ground black pepper; cook for another 4 minutes, uncovered on medium high heat until the liquid has evaporated. Add the water; stir to pick up any bits stuck to the bottom of the pan. Remove pan from heat; stir in reserved seasoned sauce and chopped radishes. Place mushrooms mix into a bowl; let cool.

Shape Burgers: Place the bison in a bowl; add seasoned mushrooms; mix gently to combine evenly. Shape into 4 patties. (If you let the patties chill in the refrigerator, the mushroom flavor will have time to permeate the patties.)

Cook Burgers: Cook the burgers on a greased grill pan or cast-iron skillet. Place pan over medium high heat, when it's hot, add burgers; cover the pan. Cook for 4 to 5 minutes; flip over, cook another 3 to 5 minutes or cooked as desired. Set burgers aside to rest.

Burger Buns: Spray the split buns with oil spray; cook in 500-degree F oven on broil for about 4 minutes or golden brown.

Napa Cabbage Slaw: In a medium sized bowl, place shredded Napa cabbage, minced chives, coarse chopped cilantro, pepperoncini pepper liquid, sesame oil and coconut oil. Season with sea salt and ground black pepper.

To Serve: For each burger: Spread a thin layer of mayonnaise over the inside grilled burger bun. Spoon a layer of Napa cabbage slaw over the bun bottom; top with a grilled umami burger, spread a layer of mayonnaise on top of the burger; sprinkle with sliced pepperoncini, 1 tomato slice and several thin sliced red onion rings. Cover with burger bun top. Serve warm with additional gochujang or hot sauce if desired. Yield: 4 burgers

Recipe Inspired by Dorie Greenspan recipe in “*Everyday Dorie*” for “*Umami Burgers*”.

About the Recipe: When mixed with mushrooms and onions, bison burgers are moist and have a savory umami flavor. Using Korean gochujang and light Asian ingredients, the flavor blend is a little sweet, hot, spicy, and even salty. Add Napa cabbage slaw, pickled peppers, juicy tomato, fresh onion slices, and a touch of mayonnaise to create presto a delicious burger dinner.