JENNI MARIE'S TEST KITCHEN

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Cubano Style Pork Burger

Makes 5 - 4oz. Burgers (or 10 sliders)

Equipment Needed:

- **Large Mixing Bowl**
- **Cutting Board & Sharp Knife OR Food Chopper**
- **Kitchen Scale**
- **Measuring Cups & Spoons**
- **Large Non-stick Skillet**
- **Vinyl Food Safe Gloves (a few pair may be needed)**

Directions:

1). Gather all equipment and ingredients. Fine chop onion (or chives) and set aside. Glove your hands and remove veins and seeds of jalapeno pepper. Fine chop jalapeno and set aside.

- ***4 T. Diced Onion (or 2 T. fresh chopped chives if cooking Low FODMAP)***
- ***1 Fresh Jalapeno Pepper***

2). Place crackers in a zipper bag and fine crush using a rolling pin (or in small food processor). Combine ground pork, crushed crackers, orange juice, salt, pepper, oregano, garlic powder, egg, and butter in a mixing bowl. Use clean or gloved hands to mix well. Place in fridge to rest while you move on to step 3.

- ***1 lb. (454g.) Ground Pork (I like to buy pork chops & grind them in my food processor – **see note below)***
- ***12 (40g.) Saltine Crackers, fine crushed (sub w/ Ritz or breadcrumbs)***
- ***2 T. (30g.) Orange Juice***
- ***1 t. Kosher Salt***
- ***1/4 t. Black Pepper***
- ***1/2 t. Dried Oregano***
- ***2 t. Beef Base/Bouillon (I use Orrington Farms)***
- ***2 t. Low FODMAP Garlic Replacer (or 1/2 t. garlic powder)***
- ***1 Egg Lightly Beaten***
- ***1 T. Salted Butter, melted & cooled***
- ***2 T. (15g.) Grated Parmesan (optional)***

3). Heat non-stick skillet over medium heat. Add olive oil and sauté diced jalapeno and onion (if using) for 5-7 minutes, stirring frequently, until it starts to caramelize (if you're using chives in place of onions, just sauté jalapeno by itself. Do not sauté the chives!). When pepper and onions are soft and starting to caramelize, remove from heat, let cool for 5 minutes, and then add them to ground pork mixture (if using chives instead of onions, add them now). Mix well to combine. Divide pork mixture into 4-5 patties (or 8-10 slider patties). If only cooking for two or three, you can vacuum seal and freeze the remaining meat mixture for another time.

4). Wipe out skillet and return to medium high heat. Add a drizzle of olive oil to the hot pan, followed by burger patties. Cook for 3-4 minutes or until nicely golden brown. Flip and cook for another 3-4 minutes on the other side until golden and cooked through (internal temp of 160*F). Remove pan from burner, and transfer patties to a plate or cutting board to rest for a minute. Wipe out skillet and toss in sliced ham to warm it up for a few seconds. Wipe out skillet again and return to medium heat. Quickly build the burgers - bottom bun, burger, ham, cheese, pickles, mustard, top bun. Place burgers into hot pan and squish them down with a heavy cast iron pan (or a panini press works great for this step). Toast for a couple minutes on each side until warmed through and cheese is melty. Serve with fries or side of choice.

Toppings & Condiments:

- ***Thin Sliced Honey Ham (2 to 3 slices per burger)***
- ***Swiss Cheese Slices (1 slice per burger)***
- ***Sliced Dill Pickles (the more, the merrier)***
- ***Yellow Mustard (I like to do a mayo mustard mixture)***
- ***Burger Buns, lightly buttered & toasted***

I'm not a pickle obsessed person, but every time I make this sandwich, I end up adding more pickles after I start eating it. It's such an important part of the flavor profile. So, my suggestion is when your eyeballs think it's enough pickles, add a few more. Enjoy!

**To grind pork in a food processor, cut the pork into 1-inch cubes, then add it to the food processor bowl in small batches, pulsing the machine until the meat reaches your desired consistency, ensuring not to over-process and create a paste