

Hamburgers with Chili Sauce

Recipe By Brynie Greisman



Cook & Prep:  20 m

Serving:  6 Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Sukkot, Chanukah

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

A quick, easy, and different way to serve hamburgers. The chopped meat is grilled alone and served with a sauce that is finger-lickin' good!

Ingredients (7)

Main ingredients

- 1 kilogram (or 2.2 pounds) chopped meat or turkey
- 3 tablespoons chili sauce
- 1 tablespoon onion soup mix
- 1 teaspoon sesame oil, may use other oil
- 3–4 tablespoons canned pineapple pieces, diced
- 3/4 cup pineapple juice, from the can
- 1 teaspoon cornstarch, optional

Start Cooking

Prepare the Burgers

1. Form chopped meat into approximately 12 hamburgers.
2. Grill for a few minutes on each side until done, but still soft and juicy. Set aside.

Prepare the Sauce

1. Place all sauce ingredients in a small saucepan and cook over small-to-medium flame until thickened, stirring constantly with a whisk.
2. To serve, either heat the hamburgers in the sauce and then serve, or serve the hamburgers as they are and spoon the sauce over them before eating.

Note:

The sesame oil gives this piquant sauce more depth of flavor. This sauce is also equally good with fish and chicken.

Tip:

Sauce can be prepared a few days in advance and refrigerated until use. Serve with fluffy rice and string beans with a sweet and sour soy sauce dressing. You can also serve with simple mashed potatoes or farfel.

Variation:

If you prefer a smoother sauce, omit the pineapple pieces and just use the pineapple juice.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.