



TERIYAKI BURGERS

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EACH BATCH MAKES 8 SERVINGS.

INGREDIENTS	X1	X2	X3	X4
Ground beef	2 pounds	4 pounds	6 pounds	8 pounds
Thinly sliced green onions	1/3 cup	2/3 cup	1 cup	1 1/3 cups
Gluten free soy sauce	1/3 cup	2/3 cup	1 cup	1 1/3 cups
Finely minced fresh cilantro	1/4 cup	1/2 cup	3/4 cup	1 cup
Grated fresh ginger	2 1/2 teaspoons	5 teaspoons	2 1/2 tablespoons	10 teaspoons
Minced garlic	2 teaspoons	4 teaspoons	2 tablespoons	8 teaspoons
Ground black pepper	3/4 teaspoon	1 1/2 teaspoons	2 1/4 teaspoons	1 tablespoon

In a bowl, mix all the ingredients together. Evenly divide mixture and form into 8 patties per batch.

To serve now: Cook on hot grill or in a skillet until cooked through.

To freeze: Line a baking sheet with plastic or parchment and place the uncooked patties on it. Place in the coldest part of your freezer until firm. After patties are frozen, place them in a freezer bag or freezer safe container, separated with wax paper or parchment. Remove as much air as possible, seal, label and freeze.

To serve from frozen: Thaw. Cook on a hot grill or skillet until cooked through. For a fun twist serve with grilled pineapple slices.