

2016 Mountain State Fair: NC Pork Council Pork Recipe Challenge

First Place: Suzie Zuerner

Cheesy Pork Burgers

1 ½ lbs Ground Pork, pattied to approximately 5 ½ oz. burgers
3 ounces shredded mozzarella cheese
6 mozzarella cheese slices
4 tbsp. minced sweet onion
½ cup ricotta cheese
4 tbsp. apricot preserves
5 large cloves garlic, minced
6 burger buns
4-6 lettuce leaves
5 tbsp. butter
Salt and pepper to taste

1. Combine minced garlic, onion, ricotta cheese and ½ of apricot preserves with pork burger meat.
2. Portion and form into burgers and salt and pepper to taste.
3. On a very hot grill, cook burgers about 4 minutes per side, until meat is 160 degrees internally.
4. Top with 1 tsp. apricot preserves and mozzarella cheese slices with 1 minute left to cook.
5. Toast buns with butter.
6. Top burger with lettuce and serve.

6 Servings