

ALI'S KITCHEN

Grilled Pork Burgers are a Hit

This twist on the classic hamburger and fries is packed with flavor

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

With August comes the impending close of summer here in Wisconsin. While my husband tends to grill year-round, it is not nearly as comfortable once the temperatures dip and the ground is covered in snow, so any outdoor cooking happens much less in those winter and spring months.

To take advantage of this month of ideal grilling weather, Mike and I are continuing with the French fry theme that started in last month's air fryer recipe and putting a twist on the classic hamburger and fries.

Rather than a side of regular French fries, we are making homemade shoestring potatoes. And instead

of simply placing them on the plate next to a burger, we are piling them high on top of a grilled pork burger and then drizzling it all with a garlicky, slightly spicy Sriracha mayo.

There are a few steps to this meal, but it is fairly uncomplicated, and the result is delicious. It is easiest to begin by making your shoestring potatoes and then whipping up a batch of the Sriracha mayo.

The mayo can be placed in the fridge until you are ready to assemble your burgers, and the shoestring potatoes can be set aside to cool while you focus on grilling the burgers.

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Ingredients: Shoestring Potatoes

- vegetable oil for deep-frying
- 4 potatoes (I used Yukon Gold)
- salt for seasoning

Sriracha Mayo

- 1 cup mayonnaise
- 2 Tbsp. Sriracha hot sauce
- 1 Tbsp. fresh-squeezed lime juice
- 1 garlic clove, finely chopped

DIRECTIONS: Mix all ingredients together in a small bowl and refrigerate until ready to use.



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Do not forget to lightly toast the buns before assembling your burgers; it only takes an extra minute and the added toasty texture is worth it!

***Tip for storing leftover shoestring potatoes:** Allow potatoes to cool completely, then store in an airtight container in the fridge for up to three days.

DIRECTIONS: Shoestring Potatoes

Wash and peel potatoes, and then slice into matchsticks (a mandolin slicer works best, however, I used a spiralizer and then chopped the spirals to make thin sticks of potato).

Place potato sticks in a large bowl of ice water and soak them for at least 20 minutes to remove as much of the excess starch as you can.

While potatoes are soaking, heat about two inches of oil in a large, heavy-bottomed pot over medium heat until a deep-fry thermometer reads 350 degrees Fahrenheit.

Dry potatoes well with paper towels.

Working in batches, carefully add the potatoes to the oil and deep fry them for about 3-5 minutes, or until potato sticks turn golden brown. Be careful not to overcrowd the pot or the potatoes won't get as crisp.

Transfer the fried potatoes to a paper towel-lined plate and season liberally with a sprinkling of salt.

INGREDIENTS: Grilled Pork Burgers (makes four)

- 1 lb. ground pork
- 1 Tbsp. soy sauce
- 2 tsp. sesame oil
- 2 garlic gloves, minced
- 1 Tbsp. ginger powder
- 1 tsp. seasoning salt
- 1 tsp. black pepper
- 4 burger buns
- 1 cup finely shredded iceberg lettuce
- slices of raw onion



DIRECTIONS: Grilled Pork Burgers

Light your charcoal grill.

In a large mixing bowl, combine pork, soy sauce, sesame oil, garlic, ginger, seasoning salt and pepper, and mix together until well combined.

Divide into four equal portions and shape into burger patties.

Place on grill and cook the pork burgers over medium heat for approximately 6-7 minutes before flipping and cooking an additional 6-7 minutes. Both sides of the burger should be nicely browned, and the burger cooked through.

Lightly toast the inside of each of the four buns on the grill.

Build your burgers by smearing a bit of the Sriracha mayo on the bottom bun, adding a layer of shredded lettuce, then placing a burger on the bun.

Top the burger with a slice of raw onion and a nice heap of shoestring potatoes.

Drizzle generously with additional Sriracha mayo and add the top half of the bun.

Enjoy!

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