



Perfectly Prepared Pork Burger

Tired of grilling the same things over and over again? Try a pork burger! Pork provides nine key nutrients, making this pork burger recipe a perfect addition to your summer cookout.

Serving Size: 4

Prep and Cook Time: 20-25 minutes

Ingredients

1 lb. ground pork	1 tsp. salt
¼ tsp. pepper	4 hamburger buns, split

Directions

1. In a large mixing bowl, combine the pork, salt, and pepper. Mix well.
2. Shape into four ¾-inch thick patties roughly 3½ inches wide.
3. Preheat grill to medium-high. Grill burgers on medium heat, uncovered, for five minutes per side until burgers reach an internal temperature of 160°F.
4. Serve immediately on buns. Not a fan of plain burgers? Turn this card over to find serving suggestions sure to set you in the summer mood.





Serving Suggestions

Classic Pork Burger:

Top with sliced tomato, pickles, ketchup, mustard

The Hawaiian:

Top with grilled pineapple slices, BBQ sauce

Sunny Side Up:

Top with sliced cheddar cheese, fried egg, cooked bacon strips

The Philly:

Top with sliced Swiss cheese, caramelized onions and mushrooms

Jammin' with Flavor:

Top with bacon jam, sliced gruyere cheese, sliced red onions, pulled pork, fresh cilantro

Looking for ground pork?

Find it in the fresh meat section of the grocery store or ask your butcher.

