



Lahaina Burger

von ombre

Mengen für 10 Personen

Topped with grilled onions, teriyaki glaze and pineapple-mango salsa

1.5 kg Hackfleisch	Mit Brot und Gewürzen mischen und zu Burger formen. Grillen
800 g Ananas	
10 Stück Hamburger-Brötli	
1.0 kg Zwiebeln	

TERIYAKI GLAZE

- 1/4 c. unsweetened pineapple juice
- 1/4 c. soy sauce
- 1/4 c. dry sherry
- 2 tbsp. brown sugar
- 1 tbsp. cornstarch
- 2 tsp. grated fresh ginger root or 1/2 tsp. ground ginger
- 1 clove garlic, minced

In a small saucepan combine pineapple juice, soy sauce, sherry, sugar, cornstarch, ginger root, and garlic. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Brush on ribs during last 15 minutes of grilling. Makes about 3/4 cup.