

## **Hoisin Burger with Rainbow Salsa**

### **Hoisin Burger**

- 1 lb lean minced meat (or poultry, fish or vegetarian substitute)
- 2 T hoisin sauce
- 1 t sesame oil
- 2 scallions, finely chopped
- 1 garlic clove, pressed
- sea salt and freshly ground pepper

In a large bowl, combine ingredients and form into burgers. Cover and chill for 20 minutes. BBQ burgers for 6 minutes per side or until juices run clear. Serve on buns garnished with lettuce and **Rainbow Salsa** and a side of homemade, oven baked ripple fries. Serves 4.

### **Rainbow Salsa**

- 1 each orange and red bell pepper, cucumber, seeded, finely chopped
- 1/2 mango, finely chopped
- 1/4 red onion, finely chopped
- 1/4 jalapeno, minced
- 2 T finely chopped parsley
- 4 T plum sauce
- 1 t kosher salt

In a small bowl mix all Rainbow Salsa ingredients.

**Jittery Cook**