

Jerome's BBQ Pork Burgers

Makes 6 sandwiches

We have to serve these at every tailgate picnic we go to. If we don't, we never hear the end of it.

Ingredients

- **BBQ Sauce**
 - 1/2 – cup minced onion
 - 2 - cloves garlic, minced
 - 2 – tsp dry mustard
 - 1 – cup ketchup
 - 1/4 – cup cider vinegar
 - 3 – Tablespoon Worcestershire Sauce
 - 1 – Tablespoon chili powder
 - 2 - Tablespoons unsalted butter
 - 1/2 – cup brown sugar, firmly packed
 - red-hot sauce to taste
- **Burger**
 - 2 pounds ground pork
 - 1/4 cup fresh breadcrumbs
 - 6 sesame hamburger buns
 - 3 cups coleslaw

Directions

BBQ Sauce

1. In a saucepan at medium heat, melt butter and add the onions and the garlic. Sauté until softened.
2. Add the dry mustard, ketchup, vinegar, Worcestershire sauce, chili powder, butter, brown sugar and red-hot sauce.
3. Simmer for about 15 minutes and stir occasionally.
4. Pour the sauce to a bowl and cool.

Burgers

1. In a large mixing bowl, add the ground pork.
2. Next, add the breadcrumbs and 1/2 cup of the BBQ sauce.
3. Mix and form into 6 patties.
4. Season your burgers with salt and pepper.

Barbecue on a medium-high heat.

1. On an oiled rack, grill the burgers, basting often with remaining BBQ sauce, turning several times, until just cooked through.
2. They should cook for about 5 minutes per side.
3. Transfer the burgers to the buns. Top with coleslaw

Submitted by Jerome Whitehall – Johnstown, CO