

THE WAY THE COOKIE CRUMBLES



California Roll Burgers (adapted from Use Real Butter)

6 burgers

The fish sauce replaces salt in this burger recipe, while also providing a dose of umami. I've tried it with regular burgers and didn't notice any difference, but I like it here because the flavor matched the toppings I used for this burger. If it isn't something you keep around, use $\frac{3}{4}$ teaspoon salt instead.

If you prefer, you can replace the Greek yogurt with additional mayonnaise.

1 pound ground beef (no leaner than 90%)
2 tablespoons fish sauce
 $\frac{1}{4}$ teaspoon sugar
 $\frac{1}{4}$ teaspoon black pepper
6 ounces shelled crab (from 2 king crab legs, or use pasteurized lump crab)
 $\frac{1}{4}$ cup mayonnaise, divided
2 sheets nori, cut into strips
 $\frac{1}{4}$ cup Greek yogurt
1-2 tablespoons powdered wasabi
1 tablespoon soy sauce
6 burger buns, halved horizontally
2 avocados, peeled, seeded, and sliced
1 cucumber, sliced thinly
sesame seeds

1. In a large bowl, combine the ground beef, fish sauce, sugar, and pepper. Form into 6 patties, about $\frac{1}{2}$ -inch thick and 4 inches wide. In a medium bowl, combine the crab, 2 tablespoons mayonnaise, and nori. In a small bowl, combine the remaining 2 tablespoons mayonnaise with the Greek yogurt, wasabi powder, and soy sauce.

2. Prepare a medium-hot grill. Using a paper towel, grease the grate with vegetable oil. Grill the beef patties for 5 minutes; flip, and continue grilling another 5 minutes. Meanwhile, toast the burger buns on the hottest part of the grill.

3. Spread the wasabi mayonnaise on both sides of the buns. Top with slices of avocado, a burger patty, the crab salad, cucumber slices, and a sprinkle of sesame seeds. Serve immediately.