



**PEN FACED ASIAN BURGER ON MAUI ONION BAO
TOPPED WITH CRISPY ONION FRITTER &
DRIZZLED WITH A SPICY, MAUI ONION SAUCE**
Chef Colin Nishida

Asian Burger

3 lb. Pork Hash (Lean)

2 Egg Whites

¼ c. chopped Maui Onions

6 Large Water Chestnuts, chopped

4 Stocks minced Green Onions

2 Tbsp. Cornstarch

2 Tbsp. Oyster Sauce

1 tsp. fresh ground Garlic Ginger

Chili Garlic Paste to taste

Salt and Pepper to taste

Method:

Combine all the ingredients and salt and pepper the meat to taste, then form the meat into patties, and grill till the meat is cooked all the way through.

Maui Onion Bao

1 Tube of store-bought

Buttermilk Bisquick biscuits

1 chopped Maui Onion

Method:

Use the store-bought Buttermilk Biscuit tube to create the bao. Remove the preformed biscuit from the tube, press with chopped Maui onions, place on wax paper, and steam for 12-14 minutes. Then place the grilled burger patty on top of the biscuit.



Maui Onion Fritter

Tempura Batter mix
1 julienned Medium Size Maui Onion
½ c. Flour

Method:

Flour the julienned Maui Onion pieces, combine with tempura batter mix, then deep fry till onion is crispy. After deep frying, place the fritters on a paper towel to drain excess oil, then when ready set on top of the burger patty.

Spicy Maui Onion Drizzle

½ c. Kikkoman Shoyu	½ of a Medium sized Maui Onion, chopped
1 Tbsp. Chili Garlic	2 Tbps. Rice Wine Vinegar
1 c. Ponzu Base	

Method:

Combine all of the ingredients in the food processor then drizzle the sauce, to taste, over the burger patty.