



DINING

Pork Fennel Burger

By Mark Bittman

TOTAL TIME

30 minutes

INGREDIENTS

1 fennel bulb, trimmed and cut into large chunks

3 to 4 garlic cloves

2 1/2 pounds boneless pork shoulder, with some of the fat, cut into 1-inch cubes

1 tablespoon fennel seeds

1 teaspoon caraway seeds (optional)

1 teaspoon salt

1/2 teaspoon pepper, or more to taste

Peeled orange slices, chopped olives, chopped parsley, chopped roasted red pepper and fennel slices, to garnish (optional).

PREPARATION

1. If grilling or broiling, heat should be medium-high and rack about 4 inches from fire. Put fennel and garlic into a food processor and pulse until just chopped; remove to a large bowl. Put pork fat in processor and grind until just chopped; add to bowl. Working in batches, process meat with fennel seeds, caraway, if using and salt and pepper, until meat is just chopped (be careful not to over-process). Add to bowl and mix well. Shape mixture into 8 patties.
2. To broil or grill, cook about 5 minutes on each side, turning once after 4 or 5 minutes and again as necessary, 8 to 10 minutes total. For stovetop, heat a large skillet over medium heat for 2 or 3 minutes, then add patties; cook undisturbed for about 3 minutes, then rotate them so they brown evenly. When browned, turn. Total cooking time is about 10 minutes. (They can remain ever-so-slightly pink in the center.)
3. Garnish with peeled orange slices, chopped olives, chopped parsley, chopped roasted red pepper and fennel slices, to taste.

YIELD

8 patties