

## Thai Hamburgers

For every 1 pound of ground beef, mix together in a small bowl:

**2 TBSP Massaman curry paste**

**1 tsp garlic powder**

**1/2 tsp ginger powder**

**2 tsp Worcestershire sauce**

~~1/2 tsp soy sauce?~~

**3/4 tsp coconut oil**

**1/8 tsp Truvia?**

Use a small spoon to apply the mixture evenly to the ground beef.

Pat out 3 burger patties per pound of ground beef. Press down slightly in the center of each patty to prevent bulging as they cook.

In a separate bowl, mix together (multiply quantities by number of pounds of ground beef used):

**2 TBSP Peanut butter**

**2 TBSP lime juice**

**1/4 cup cilantro, chopped**

~~2 TBSP basil?~~

Grill to desired doneness, about 4-5 minutes per side. Mild cheese slices, such as Havarti, can be added 30-60 seconds before removing the patties from the grill.

Place one grilled patty on the bottom half of each bun. Top evenly with peanut butter mixture and:

**3/4 cup fresh bean sprouts**