



## Indian-Spiced Pork Burgers

**T**HESE FLAVOR-PACKED BURGERS are a spin on a chouriço-like spiced pork sausage from Goa in southern India. Top with yogurt, torn fresh mint leaves and thin slices of cucumber or tomato. In a large bowl, combine  **$\frac{2}{3}$  cup panko bread-crumbs**,  **$\frac{1}{4}$  cup plain whole-milk yogurt**, **5 teaspoons each garam masala** and **sweet paprika**, **1 tablespoon ground cumin**,  **$\frac{1}{2}$  teaspoon cayenne pepper**, **2 large egg yolks**, **2 medium garlic cloves** (finely grated),  **$1\frac{1}{2}$  teaspoons kosher salt**,  **$\frac{1}{2}$  teaspoon black pepper** and  **$\frac{1}{4}$  cup water**. Using a fork, mash into a smooth paste. Add **1 pound ground pork** and mix with your hands until evenly combined. Form into 4 patties, each about 4 inches in diameter, place on a large plate and refrigerate for 15 minutes. In a nonstick 12-inch skillet over medium, heat **2 tablespoons neutral oil** until barely smoking. Add the burgers and cook until well browned, 7 to 8 minutes. Flip, reduce to medium-low and cook until well browned on the second sides and the centers reach  **$155^{\circ}\text{F}$** , another 5 to 7 minutes. Transfer to a plate, tent with foil and let rest for 5 minutes. Serve on **toasted buns** with additional yogurt on the side. ♦