

Pork Burgers With Spices

- 1½ pounds lean ground pork
- 2 tablespoons butter
- 1 cup finely chopped onions
- ½ teaspoon finely minced garlic
- ½ cup finely chopped sour pickles, preferably cornichons
- ¼ teaspoon ground cumin
- 2 tablespoons Dijon-style mustard
- 1 egg, lightly beaten
- 1 cup fine fresh bread crumbs
- 1 cup fresh or canned chicken broth
- Salt to taste, if desired
- Freshly ground pepper to taste
- ¼ cup corn, peanut or vegetable oil
- 2 tablespoons red-wine vinegar
- 1 teaspoon tomato paste.

1. Put pork in a bowl and set aside.

2. Heat 1 tablespoon butter in a small skillet and add onions and garlic. Cook, stirring, until wilted. Let cool briefly and add onion mixture to pork. Add chopped pickles.

3. Add cumin, mustard, egg, ½ cup bread crumbs, ¼ cup of the broth,

salt and pepper. Blend well with fingers.

4. Shape the mixture into 8 equal portions. Shape each portion into a ball. Flatten each into a patty, about 4 inches in diameter and ½ inch thick. Spoon or pour out remaining bread crumbs onto a flat surface and coat patties all over.

5. Heat oil in one or two skillets or, preferably, nonstick fry pans. Cook on one side 4 to 5 minutes, and carefully turn patties with pancake turner or spatula. Continue cooking 8 minutes. Transfer patties to a warm platter.

6. Pour off fat from the skillet and add vinegar. Cook briefly, stirring, and add remaining ¾ cup of chicken broth and the tomato paste. Cook, stirring, about 5 minutes or until reduced to about ½ cup. Swirl in the remaining tablespoon of butter and strain the sauce through a sieve. Pour sauce over patties and serve.

Yield: 4 servings.