## Barbecued Pork Burgers with Coleslaw <br> Relish Magazine - May 2013

## Servings: 4

1/4 cup mayonnaise
1 tablespoon milk.
2 tablespoons white wine vinegar, divided
1/2 teaspoon onion powder
2 cups packaged coleslaw mix
3 tablespoons fresh parsley, chopped
Kosher salt
freshly ground pepper
1/2 cup barbecue sauce
1 1/2 pounds ground pork.
4 bamburger buns, toasted

Preheat the grill to medium
In a bowl, combine the mayonnaise, milk, one tablespoon of vinegar and the onion powder. Toss with the coleslaw and the parsley. Season with salt and pepper.

Whisk the remaining one tablespoon of vinegar with the barbecue sauce in a medium bowl. Add two tablespoons of the sauce mixture to the ground pork in another bowl. Mix well. Shape into four patties.

Brush the buns with the reserved barbecue sauce.

Grill the burgers for about eight minutes, flipping once and brushing generously with the remaining barbecue sauce.

Put the burgers on the buns and top with coleslaw.

Per Serving (excluding unknown items): 698 Calories; 51g Fat (65.5\% calories from fat); 33g<br>Protein; 27g Carbohydrate; 2 g Dietary Fiber; 128mg Cholesterol;<br>673mg Sodium. Exchanges: $11 / 2$<br>Grain(Starch); 4 Lean Meat; 0<br>Vegetable; 0 Non-Fat Milk; 6 Fat; 1/2 Other Carbohydrates.

## Sandwiches

| Calories (kcal): | 698 | Vitamin $\mathbf{B 6}(\mathrm{mg})$ : | . 8 mg |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 65.5\% | Vitamin B12 (mcg): | 1.3 mcg |
| \% Calories from Carbohydrates: | 15.3\% | Thiamin B1 (mg): | 1.5 mg |


| \% Calories from Protein: | 19.2\% | Riboflavin $\mathbf{B 2}(\mathrm{mg})$ : | . 5 mg |
| :---: | :---: | :---: | :---: |
| Total Fat (g): | 51g | Folacin (mcg): | 57 mcg |
| Saturated Fat (g): | 16 g | Niacin (mg): | 9 mg |
| Monounsaturated Fat (g): | 20 g | Caffeine (mg): | 0 mg |
| Polyunsaturated Fat (g): | 10 g | Alcohol (kcal): | - 0 |
| Cholesterol (mg): | 128 mg |  |  |
| Carbohydrate (g): | 27g | Food Exchanges |  |
| Dietary Fiber (g): | 2 g | Grain (Starch): | 1 1/2 |
| Protein (g): | 33 g | Lean Meat: | 4 |
| Sodium (mg): | 673 mg | Vegetable: | 0 |
| Potassium (mg): | 640 mg | Fruit: | 0 |
| Calcium (mg): | 102 mg | Non-Fat Milk: | 0 |
| Iron (mg): | 3 mg | Fat: | 6 |
| Zinc (mg): | 4 mg | Other Carbohydrates: | 1/2 |
| Vitamin C (mg): | 7 mg |  |  |
| Vitamin A (i.u.): | 473IU |  |  |
| Vitamin A (r.e.): | 54 1/2RE |  |  |

## Nutrition Facts

Servings per Recipe: 4

| Amount Per Serving |  |  |
| :---: | :---: | :---: |
| Calories 698 |  | Calories from Fat: 457 |
|  |  | \% Daily Values* |
| Total Fat 51g |  | 78\% |
| Saturated Fat 16 g |  | 78\% |
| Cholesterol 128 mg |  | 43\% |
| Sodium 673mg |  | 28\% |
| Total Carbohydrates | 27 g | 9\% |
| Dietary Fiber 2 g |  | 7\% |
| Protein 33g |  |  |
| Vitamin A |  | 9\% |
| Vitamin C |  | 12\% |
| Calcium |  | 10\% |
| Iron |  | 19\% |

[^0]
[^0]:    * Percent Daily Values are based on a 2000 calorie diet.

