



## HAWAIIAN CHEESEBURGER & GREEN PAPAYA SLAW

Tangaroa Terrace Disneyland Hotel



### INGREDIENTS

**SERVES 6**

#### **SLAW DRESSING**

- 2 cups pineapple juice
- 4 tablespoons mango juice
- 2 tablespoons canola oil
- 2 tablespoons lime juice
- 2 tablespoons mirin (sweet Asian wine)
- 2 tablespoons rice vinegar
- 2 teaspoons honey
- 1/2 teaspoon mustard powder
- 1/2 teaspoon fish sauce
- 1/2 teaspoon sesame oil
- 1/2 teaspoon coarse salt
- 1/4 teaspoon onion powder
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon sriracha (Asian chili sauce)
- 1/8 teaspoon ground ginger

### INGREDIENTS

**CONT.**

#### **GREEN PAPAYA SLAW**

- 3/4 pound green papaya, peeled and shredded
- 1/2 pound jicama, peeled and shredded
- 2 celery stalks, sliced diagonally into 1/4-by-1 1/2-inch long pieces
- 2 red bell peppers, cut into 1/8-inch strips
- 1/2 bunch fresh cilantro, stems removed and chopped.
- Coarse salt, freshly ground black pepper, to taste

#### **TERIYAKI SAUCE**

- 1/2 cup brown sugar
- 1/2 cup soy sauce
- 1/4 teaspoon cornstarch
- 1/4 teaspoon cold water
- 1/8 teaspoon crushed red pepper

#### **CHEESEBURGERS**

- 12 pieces bacon
- 6 fresh pineapple rings
- Coarse salt, to taste
- Freshly ground black pepper, to taste
- 2 pounds lean ground beef, shaped into 6 equal patties
- 6 whole-grain hamburger buns, lightly toasted
- 6 slices havarti cheese
- 6 pieces iceberg lettuce
- 6 slices ripe tomato



## DIRECTIONS

---

### **FOR SLAW DRESSING:**

1. Place pineapple juice in a small sauté pan over medium heat. Simmer until reduced to 1/4 cup.
2. Combine pineapple juice reduction, mango juice, oil, lime juice, mirin, vinegar, honey, mustard powder, fish sauce, sesame oil, salt, onion powder, pepper, sriracha, and ground ginger in a blender. Puree until smooth; refrigerate until ready to use.

### **FOR GREEN PAPAYA SLAW:**

1. Combine shredded papaya, shredded jicama, celery, bell pepper and cilantro in a large bowl; season with salt and pepper. Toss with dressing 30 minutes before serving.

### **FOR TERIYAKI SAUCE:**

1. Combine brown sugar and soy sauce in small saucepan over medium heat.
2. Combine cornstarch and water in a small bowl, stirring until cornstarch is dissolved.
3. Add cornstarch mixture to soy sauce mixture; bring to a simmer. Reduce heat to low and cook for 5 to 10 minutes, or until thickened. Remove from heat, cover and keep warm.

### **FOR CHEESEBURGERS:**

1. Cook bacon in a sauté pan over medium heat until crisp. Place on a plate lined with paper towels; set aside.
2. Season pineapple on both sides with salt and pepper. Sear pineapple in a grill pan or sauté pan over medium heat, about 3 to 5 minutes. Set aside.
3. Season both sides of beef patties with salt and pepper. Cook in a grill pan or sauté pan over medium-high heat, until cooked through. Just before burgers are done, place a piece of cheese on top of each patty allow to melt. Add pineapple and bacon on top of cheese.
4. Place lettuce on the bottom halves of buns and top each with a slice of tomato. Lightly season with salt and pepper. Place cheeseburger on top of tomato. Drizzle with teriyaki sauce and top with top half of bun. Serve with green papaya slaw.