



bit spicy

# Pork Burgers with Malay Kuantan dipping spices

Our Malay Kuantan Dipping Chicken spices can be used to make a delicious pork burger; quite spicy, especially with sweet and sour sauce poured over the top! Simply top with a dollop of avocado mashed with salt and lime juice, and serve with salad.

Take 500g pork mince, combine with a carton of [Kuantan Dipping Chicken spice](#) and a handful of finely chopped fresh coriander. Form into four burger patties. Chill until needed, then cook on the barbecue until just done.

Make the sweet and sour sauce below, and serve either on the side, or drizzled over the burgers.

## Sauce

- 2 cloves garlic, crushed
- 125ml white vinegar
- 2 tbsp brown sugar
- 1 birds eye chilli (optional)