



## JERNEJ KITCHEN

# PORK ROAST AND SAUERKRAUT BURGER

*Pork Roast and Sauerkraut Burger is an absolute meat treat. Use any leftover pork, add mayo, mustard, cheddar and you're ready to enjoy your pork burger.*

SERVES 2 PEOPLE  
PREPARATION: 15 MINUTES

### PORK ROAST AND SAUERKRAUT BURGER

#### [Homemade Burger Brioche Buns](#)

120 g [Boneless Pork Loin Roast with Sage and Garlic](#)

2 tbsp mustard

1 handful of sauerkraut

1/4 onion

2 tbsp [Basic mayonnaise](#)

2 slices Cheddar (or other cheese)

2 slices bacon

### TOOLS AND EQUIPEMENT

skillet

kitchen knife

serving plates

### BURGER BUNS AND PORK

This is a great recipe to use any leftover pork roast. However, we do have a great pork loin roast recipe on the blog and it's the one we used in this recipe. You can also buy burger buns if you have a favorite store-bought version, but we really recommend making your own at home, they are the best, fluffy, tasty, easy to make.

### TOAST THE BURGER BUN

Place a skillet over medium-high heat. Add bacon to the skillet. Pan fry the bacon about a minute on each side or until golden and crispy. Transfer from the skillet to a plate. Cut each burger bun in half. Toast each bun for about 1 minute in a skillet (cut side down), until golden brown and crunchy. Remove from the heat. Add two (or more if you prefer) thinly sliced roasted pork loin slices to the skillet. Cook for about 30 seconds on each side, just to warm them a bit. Place a slice of cheddar on top of the sliced pork loin roast. Cover with a lid and turn the heat off. Let the cheese melt.

### LAYERING

Generously spread a tablespoon of mustard over the bottom half of the brioche burger bun. Add half of the sauerkraut and thinly sliced onion. Add a teaspoon of mayonnaise on top. Place a slice of pork roast with melted cheese on top of the mayo. Add a slice of crispy bacon and finish off by placing the bun (with a tablespoon of mayo spread on the bottom) on top of the bacon. Repeat the process with the remaining bun. Serve immediately and enjoy.

### TIP

[For a nice shiny finish: Place the finished Pork Roast and Sauerkraut Burger to a hot skillet over medium-low heat.](#)

Splash a teaspoon of water over the skillet and cover with heat-proof bowl for a minute. This will cause the steam to release, which will soften the bun a bit and give it a nice shine.