

The Okonomiyaki Bacon Burger: A Flavorful Fusion You Won't Forget!

, and the irresistible crunch of



TIME
3-4 min

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INGREDIENTS

- 1 cup shredded cabbage (green or napa cabbage)
- 1/2 cup all-purpose flour
- 1/4 cup water
- 1 egg
- 1/4 cup chopped green onions (plus extra for garnish, if desired)
- 1/4 cup cooked and crumbled bacon
- 1/4 cup okonomiyaki sauce (available in Asian markets or international aisles)
- 1/4 cup mayonnaise (Japanese Kewpie mayo is fantastic here!)
- 4 burger buns
- 4 burger patties (store-bought or homemade)
- Salt and pepper to taste
- Vegetable oil for cooking

DIRECTIONS

1. Prepare the : Okonomiyaki Pancakes: In a large bowl, combine the shredded cabbage, all-purpose flour, water, egg, chopped green onions, and cooked and crumbled bacon. Mix until everything is just combined and the flour is incorporated. Season the mixture with a pinch of salt and pepper to taste.
2. Cook the : Pancakes: Heat a large non-stick skillet over medium heat and add a small amount of vegetable oil. Scoop a generous spoonful (about 1/4 of the mixture per pancake) of the cabbage mixture onto the hot skillet, flattening it gently with the back of the spoon to form a round pancake, similar in size to your burger buns.
3. Cook the cabbage pancake for 3-4 minutes on each side, or until it's golden brown, crispy, and cooked through. Repeat with the remaining mixture to make 4 cabbage pancakes. Set them aside.
4. Cook the : Burger Patties: In the same skillet (or a separate one if you prefer), cook your burger patties according to your preference (e.g., 4-5 minutes per side for medium). Season with salt and pepper as they cook.
5. Toast the : Buns: While the patties are cooking, lightly toast the burger buns in a toaster, on a dry skillet, or on the grill until golden.
6. Assemble the : Burgers: Now for the grand assembly! Spread about a tablespoon of okonomiyaki sauce on the bottom half of each toasted burger bun.
7. Place one of the cooked cabbage pancakes on top of the okonomiyaki sauce.
8. Carefully place a cooked burger patty on top of the

cabbage pancake.

9. Drizzle the burger patty generously with more okonomiyaki sauce.
10. Top with a dollop or zig-zag of mayonnaise.
11. Close the burger with the top half of the bun.
12. Serve: Serve your delicious Okonomiyaki Bacon Burger hot and be prepared for a truly unique and satisfying meal!

SWAPS & NOTES

Cabbage: Green cabbage or napa cabbage works best for the pancakes.

Bacon: Cooked until crispy, the bacon in the pancake adds a lovely savory element.

You can also add more crispy bacon as a topping on the burger itself!

Okonomiyaki Sauce: This is a crucial ingredient for authentic flavor.

TIPS FOR SUCCESS

Don't Overmix Pancake Batter: Just combine until ingredients are wet.

Overmixing can make the pancakes tough.

Consistent Pancake Size: Try to make the cabbage pancakes roughly the same size as your burger patties for easier assembly.

Medium Heat for Pancakes: Cooking the pancakes over medium heat ensures they cook through and get golden brown without burning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-okonomiyaki-bacon-burger-a-flavorful-fusion-you-wont-forget/>