

Burger Night Reinvented: Okonomiyaki Bacon Burger Blowout

brings that irresistible salty crunch. Then there are the sauces: the sweet and savory



TIME
3-4 min

METHOD
Air fryer

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INGREDIENTS

- 1 cup shredded cabbage (green cabbage works best)
- 1/2 cup all-purpose flour
- 1/4 cup water
- 1 egg (large)
- 1/4 cup chopped green onions (scallions), plus more for garnish if desired
- 1/4 cup cooked and crumbled bacon (about 4-6 slices before cooking)
- 1/4 cup okonomiyaki sauce (available in Asian markets or the international aisle of many supermarkets)
- 1/4 cup mayonnaise (Japanese mayonnaise like Kewpie is fantastic if you can find it)
- 4 burger buns (brioche or sesame seed buns are great)
- 4 burger patties (your favorite kind, beef or even a vegetarian option)
- Salt and pepper to taste

Swaps and Notes:

Cabbage: While green cabbage is traditional for okonomiyaki, you could experiment with a mix of red and green cabbage for color.

Bacon: If you don't have bacon, you could use pancetta or even thinly sliced deli ham, cooked until crispy.

Okonomiyaki Sauce: If you can't find okonomiyaki sauce, you can make a quick substitute by mixing ketchup, Worcestershire sauce, and a pinch of

sugar.

Mayonnaise: Kewpie mayo has a richer, tangier flavor, but any good quality mayonnaise will work.

Protein: Feel free to swap beef patties for chicken, turkey, or even a hearty mushroom or black bean burger for a vegetarian version.

Extra Toppings: Consider adding a sprinkle of toasted sesame seeds, a dash of togarashi (Japanese chili powder), or a few pickled ginger slices for an authentic touch.

DIRECTIONS

1. Creating these unique : Okonomiyaki Bacon Burgers is a fun and straightforward process:
2. Prepare the : Okonomiyaki Batter: In a large bowl, combine the shredded cabbage, flour, water, egg, chopped green onions, and cooked and crumbled bacon. Mix everything together until it's well combined and forms a thick batter. Season generously with salt and pepper to taste.
3. Cook the : Okonomiyaki Pancakes: Heat a large non-stick skillet or griddle over medium heat. Lightly grease it if needed. Take about a quarter of the cabbage mixture and add it to the hot skillet, flattening it gently with the back of a spoon to form a round pancake, roughly the size of your burger buns. Cook for 3-4 minutes on each side, or until golden brown and cooked through. The pancake should be firm enough to handle. Repeat with the remaining mixture to make 4 cabbage pancakes.
4. Cook the : Burger Patties: In the same skillet (or a separate one if preferred), cook the burger patties according to your desired doneness. Season with salt and pepper as they cook.
5. Assemble the : Burgers: To assemble your Okonomiyaki Bacon Burgers, start by spreading a generous tablespoon of okonomiyaki sauce on the bottom half of each burger bun.
6. Layer : It Up: Place one of your freshly cooked cabbage pancakes on top of the okonomiyaki sauce.
7. Add the : Patty: Carefully place a cooked burger patty on top of the cabbage pancake.
8. Sauce it : Up: Drizzle more okonomiyaki sauce over the

burger patty, followed by a zig-zag of mayonnaise.

9. Finish and : Serve: Close the burger with the top half of the bun. Serve hot and immediately enjoy your delicious Okonomiyaki Bacon Burger!

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TIPS FOR SUCCESS

Don't Overmix the Batter: Mix the okonomiyaki batter just until combined.

Overmixing can make the pancakes tough.

Medium Heat is Key: Cook the cabbage pancakes over medium heat.

Too high, and they'll burn before cooking through; too low, and they won't get that nice golden crust.

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

Original recipe: <https://chefmaniac.com/burger-night-reinvented-okonomiyaki-bacon-burger-blowout/>