Barbecued Pork Burgers with Coleslaw

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Servings: 4

1/4 cup mayonnaise
1 tablespoon milk
2 tablespoons white wine vinegar,
divided

1/2 teaspoon onion powder
2 cups packaged coleslaw mix
3 tablespoons fresh parsley, chopped
Kosher salt
freshly ground pepper

1/2 cup barbecue sauce
1 1/2 pounds ground pork

4 hamburger buns, toasted

Preheat the grill to medium.

In a bowl, combine the mayonnaise, milk, one tablespoon of vinegar and the onion powder. Toss with the coleslaw and the parsley. Season with salt and pepper.

Whisk the remaining one tablespoon of vinegar with the barbecue sauce in a medium bowl. Add two tablespoons of the sauce mixture to the ground pork in another bowl. Mix well. Shape into four patties.

Brush the buns with the reserved barbecue sauce.

Grill the burgers for about eight minutes, flipping once and brushing generously with the remaining barbecue sauce.

Put the burgers on the buns and top with coleslaw.

Per Serving (excluding unknown items): 698 Calories; 51g Fat (65.5% calories from fat); 33g Protein; 27g Carbohydrate; 2g Dietary Fiber; 128mg Cholesterol; 673mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 6 Fat; 1/2 Other Carbohydrates.

Sandwiches

Dar Carrina Mutritional Analysis

Calories (kcal):	698	Vitamin B6 (mg):	.8mg
% Calories from Fat:	65.5%	Vitamin B12 (mcg):	1.3mcg
% Calories from Carbohydrates:	15.3%	Thiamin B1 (mg):	1.5mg

% Calories from Protein:	19.2%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	51g	Folacin (mcg):	57mcg
Saturated Fat (g):	16g	Niacin (mg):	9mg
Monounsaturated Fat (g):	20g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	10g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	128mg	V. Datilea	1111%
Carbohydrate (g):	27g	Food Exchanges	
Dietary Fiber (g):	2 g	Grain (Starch):	1 1/2
Protein (g):	33g	Lean Meat:	4
Sodium (mg):	673mg	Vegetable:	0
Potassium (mg):	640mg	Fruit:	0
Calcium (mg):	102mg	Non-Fat Milk:	0
Iron (mg):	3mg	Fat:	6
Zinc (mg):	4mg	Other Carbohydrates:	1/2
Vitamin C (mg):	7mg		
Vitamin A (i.u.):	473IU		
Vitamin A (r.e.):	54 1/2RE		

Nutrition Facts

Servings per Recipe: 4

Calories 698 Cal	lories from Fat: 457 % Daily Values*
	% Daily Values*
	-
Total Fat 51g Saturated Fat 16g Cholesterol 128mg Sodium 673mg Total Carbohydrates 27g Dietary Fiber 2g Protein 33q	78% 78% 43% 28% 9% 7%

^{*} Percent Daily Values are based on a 2000 calorie diet.