

## UNMEAT JAVA BURGER BBQ

### Ingredients

1 pack Unmeat Burger patties, thawed  
1 tbsp oil

### BBQ SAUCE MARINADE

¼ cup banana ketchup  
2 tsp soy sauce  
1 tbsp brown sugar  
3 pcs calamansi  
1 tsp salt

### JAVA RICE

1 ½ cup cooked white rice  
1 tsp atsuetete powder (or opt to use atsuetete oil)  
3 cloves garlic, minced  
1 pc, small onion  
1 tsp salt  
½ tsp ground black pepper

### PEANUT JAVA SAUCE

1 tin, 240 ml unsweetened pineapple juice  
3 tbsp creamy peanut butter (Jif brand)  
5 tbsp soy sauce  
6-7 tbsp brown sugar  
1 tsp salt  
½ tsp ground black pepper

### Procedures

1. Mix the BBQ marinade ingredients together thoroughly. Spread the marinade on the Unmeat Burger patties. Chill for 30 minutes.
2. Cook the peanut java sauce by combining all ingredients together in a sauce pot. Simmer for 10 minutes until the sauce thickens and turns darker. Adjust seasonings to taste. Set aside.
3. While the sauce is simmering, in a pan, heat oil. Add the marinated Unmeat Burger patties. Cook one side for 2-3 minutes until the marinade caramelizes. Flip the burger over and baste with more marinade. Cook the other side for 2-3 minutes. Take out of the heat and lightly baste with marinade.
4. In the same pan, add the onion and garlic. Saute until onion is translucent. Add the remaining BBQ sauce and atsuetete powder. Add the cooked white rice and toss until well mixed. Season with salt and pepper.
5. Serve the Unmeat Java BBQ Burger with java rice, atsara and the peanut java sauce.

Yield: 3-4 pax