

Black Bean Burgers
"Recipes from the Semi-Vegan," by Mark Bittman
The New York Times, December 29, 2011

Total Time: 35 to 45 minutes

Yield: 8 small burgers, 4 supersize

Ingredients

¼ cup dried, stemless porcini mushrooms
2 cups cooked or drained canned black beans
1 teaspoon roughly chopped garlic
¾ cup rolled oats, or more if needed
2 teaspoons smoked paprika or chili powder
1 teaspoon cumin
1 tablespoon soy sauce
Salt and black pepper
Bean-cooking liquid, porcini soaking liquid or water
¼ cup chopped cilantro
2 tablespoons olive oil

Preparation

1. Soak the mushrooms in hot water for 5 to 10 minutes; roughly chop.
2. Put the mushrooms, beans, garlic, oats, spices and soy sauce in a food processor with a sprinkle of salt and pepper. Let the machine run until the mixture is combined, not puréed, about 30 seconds. (Or use a potato masher.) Add oats to thicken, or liquid to thin, as needed.
3. Stir in the cilantro, and let sit for 5 minutes.
4. Shape into 4 large or 8 small patties; let them sit for 5 minutes.
5. Put the oil in a large skillet over medium-low heat. Cook until crisp on one side, about 5 minutes. Flip and cook until the burgers are crisp on the other side, another 5 minutes or so. Serve with the usual fixings.