



Ingredients

3 cups	cooked small or medium grain rice
½ cup	bread crumbs
2 Tbsp.	vegan margarine, melted
3 Tbsp.	Bragg Liquid Aminos
2 Tbsp.	cornstarch
½ tsp.	onion powder
½ tsp.	parsley
½ tsp.	VegeSal
12-oz	Vege-Burger (of your choice)



Directions

In a large mixing bowl mix all above ingredients. If mixture is too dry, add a little water as needed. Mixture should not be wet but be able to hold together. Shape into patties and place on baking sheet, (sprayed with a non-stick cooking spray.) Bake in a 375 degree oven for 30 minutes, remove from oven and flip patties over. Return to oven for an additional 15 minutes. Patties should be crispy on the outside, tender on the inside. Serve hot....but good room temp too!

Yields: 14, 3-inch patties

***These may also be fried in a skillet with olive oil if preferred. For variation add minced onion to the above ingredients and/or fresh minced garlic.*