Swan's German Market Burger
Wine Pairing: Sauvignon Blanc

INGREDIENTS:

- 1 ½ Pounds ground pork
- 8 Ounces fresh Bratwurst, removed from casings
- 1 Teaspoon fresh ground black pepper
- 1 ¼ Teaspoon kosher salt
- 1 Teaspoon smoked paprika
- 1 Teaspoon caraway seed
- 2 Tablespoons fresh parsley, chopped
- 6 Ounces liverwurst
- 6 Slices double smoked bacon
- 6 Ounces young Swiss Gruyere, sliced
- ½ Cup chopped sweet onion
- ½ Cup chopped German Style pickles
- Butter lettuce leaves
- Stone ground mustard

INSTRUCTIONS:

1. Combine ground pork, fresh bratwurst, pepper, salt, smoked paprika, caraway seed and fresh parsley in a large bowl
2. Shape into 6 burgers, cover and refrigerate
3. In small bowl combine chopped onion and chopped pickles, cover and set aside
4. Cook bacon on side burner of grill in large skillet, until crisp
5. Drain on paper towels, reserving bacon fat to brush on pretzel buns
6. Chop drained bacon and mix into liverwurst; set aside
7. Heat gas grill to medium-high
8. Brush grill rack with oil and cook burgers 5 minutes per side, topping with cheese during the last 90 seconds
9. Remove to platter, cover and let sit for 5 minutes
10. Brush pretzel buns (preferably NOT salted) with bacon fat and lightly toast
11. To assemble burgers: spread bottom roll with liverwurst/bacon, top with lettuce leaves, burger, chopped pickle/onions and top of roll, that has been spread with stone ground mustard