

Peruvian-Inspired Burgers with Green Sauce and Quick-Pickled Red Onions

Wine Pairing: Sauvignon Blanc

INGREDIENTS:

Quick-Pickled Red Onions:

- 1 Medium red onion, thinly sliced and rinsed
- 1 Jalapeño pepper, seeded and minced
- 2 Tablespoons lime juice
- 1 Tablespoon red wine vinegar
- 1 Tablespoon cilantro, finely chopped
- ¼ Teaspoon kosher salt
- 1/8 Teaspoon fresh ground black pepper
- ¼ Teaspoon sugar

Green Sauce:

- 1 Cup mayonnaise
- 2 Jalapeño peppers, seeded and roughly chopped
- 2 Cloves garlic, minced
- 1 Cup fresh cilantro, roughly chopped
- 1 Tablespoon extra-virgin olive oil
- 1 Tablespoon Sutter Home Sauvignon Blanc
- 1 Tablespoon lime juice
- 1 Teaspoon lime zest
- ½ Teaspoon kosher salt
- ¼ Teaspoon freshly ground black pepper

Burger Patties:

- 2 Pounds 80 percent lean freshly ground chuck
- 1/3 Cup white onion, freshly grated
- 2 Cloves garlic, minced
- 1 Tablespoon fresh oregano, finely chopped
- 2 Teaspoons kosher salt
- 1 Teaspoon crushed red pepper flakes
- 1 Teaspoon paprika
- 1 Teaspoon chili powder
- ½ Teaspoon ground cumin
- ½ Teaspoon black pepper, freshly ground
- ¼ Cup vegetable oil, for rubbing on the grill rack
- 6 Slices deli-style pepper jack cheese

Burger Assembly & Toppings:

- 6 Slices ripe tomato, ¼ -inch thick

- ¼ Teaspoon kosher salt
- 6 Brioche hamburger buns, split
- 6 Crisp green lettuce leaves

INSTRUCTIONS:

Quick-Pickled Red Onions:

1. Combine onion, jalapeño, lime juice, vinegar, cilantro, salt, black pepper and sugar in a small bowl
2. Toss to coat; cover and set aside

Green Sauce:

3. Add mayonnaise, jalapeño, garlic, cilantro, olive oil, Sutter Home Sauvignon Blanc, lime juice, lime zest, salt and black pepper to the bowl of a food processor
4. Blend until smooth; cover and chill until ready to serve

Burger Patties:

5. Preheat a gas grill to medium-high heat
6. Gently combine the ground chuck, grated onion, garlic, oregano, kosher salt, crushed red pepper flakes, paprika, chili powder, cumin and black pepper
7. Divide into 6 equal portions and form into patties to fit the buns
8. Brush the grill rack with the vegetable oil and place the patties on the grill rack
9. Cook, turning once, 3 to 4 minutes per side for medium rare
10. During the last 2 minutes of cooking top each patty with 1 slice of the cheese

Burger Assembly & Toppings:

11. Lightly sprinkle tomato slices with kosher salt
12. Place the buns, cut side down, on the outer edges of the grill rack to lightly toast
13. Spread 1 tablespoon of the green sauce on the cut side of each bun half
14. On each bun bottom, place one lettuce leaf, a burger patty, a slice of the tomato and equal amounts of the pickled red onions
15. Add the bun tops and serve with a glass of crisp and refreshing Sutter Home Sauvignon Blanc