

# A Dilly of a Burger with Crunchy "Shake it, baby" Red Slaw

*Wine Pairing: Zinfandel*

## INGREDIENTS:

### Dilly Mustard Sauce:

- ½ Cup sour cream
- ½ Cup plain low-fat yogurt
- 1/3 Cup fresh dill, chopped
- 3 Tablespoons red onion, finely chopped
- 2 Tablespoons stone ground mustard

### Patties:

- 2 Pounds ground chuck
- ½ Cup fresh dill, chopped
- 2 Garlic cloves, finely minced
- 2 Teaspoons kosher salt
- 1 Teaspoon ground coriander
- ½ Teaspoon freshly ground black pepper

### Crunchy "Shake It, Baby" Red Slaw:

- 3 Cups red cabbage, finely shredded
- ¼ Cup carrot, grated
- 1/3 Cup vegetable oil
- ¼ Cup red wine vinegar
- 1 Tablespoon water
- 2 Teaspoons table salt
- 1 Teaspoon freshly ground black pepper
- ½ Teaspoon sugar

### For Assembly:

- Vegetable oil (for brushing on grill rack)
- 6 High-quality hamburger buns, split

## INSTRUCTIONS:

### Prepare the Patties:

1. Heat grill to medium-high

### To Make the Sauce:

2. Whisk all ingredients in a small bowl to blend; lightly cover with plastic wrap and let stand at room temperature until ready to serve

### To Make the Patties:

3. Combine all ingredients in a large bowl; handling the meat as little as possible to avoid compacting it, mix well
4. Divide mixture into 6 equal portions and form portions into patties to fit the buns
5. Place patties on a tray, lightly cover with plastic wrap, and refrigerate until ready to grill

### To Make the Slaw:

6. Place cabbage and carrot in a large plastic container with a lid and set aside
7. Whisk remaining ingredients in a small bowl until blended
8. Pour dressing over cabbage mixture
9. Tightly seal container with lid and vigorously shake until well-blended, about 1 minute
10. Let stand at room temperature until ready to serve

### To Grill the Burgers

11. Brush grill rack with vegetable oil and place patties on the rack, cover and cook, turning just once until done; about 4 minutes on each side for medium-rare
12. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to lightly toast

### To assemble the burgers:

13. Shake slaw container several times, then drain liquid
14. Spread a layer of the sauce on the cut sides of the buns
15. On each bun bottom, place a patty and top each patty with a generous amount of slaw
16. Add the bun tops and serve immediately