

The Piquillo Burger

Wine Pairing: Sauvignon Blanc

INGREDIENTS:

Tomato, Piquillo Pepper and White Corn Salsa:

- 2 Tablespoons balsamic vinegar
- 1 Tablespoon honey
- 2 Tablespoons olive oil
- ½ Teaspoon salt
- ¼ Teaspoon cracked black pepper
- ¼ Teaspoon red pepper flakes
- 1 Cup baby grape tomatoes, sliced
- 3 Tablespoons fresh cilantro leaves, chopped
- 3 Tablespoons piquillo chilies, minced
- 1 Cup white corn kernels
- ¼ Cup red onion, minced

Grilled Avocado:

- 2 Tablespoons olive oil
- 2 Teaspoons lime juice
- ¼ Teaspoon salt
- ¼ Teaspoon cracked black pepper
- 2 Tablespoons vegetable oil
- 3 Avocados, cut into 6 wedges

For the Burger Patties:

- ¼ Cup basil leaves
- ¼ Cup cilantro leaves
- 1 Tablespoon fresh oregano
- ¼ Cup parsley
- 2 Cloves garlic, minced
- 1/3 Cup olive oil
- 2 Tablespoons red wine vinegar
- 1 Teaspoon cumin
- 2 Teaspoons kosher salt
- 1 Teaspoon cracked black pepper
- 2 Pounds ground chuck
- ½ Cup grated white onion

To Serve:

- 6 Good quality potato rolls
- 12 Slices fresh mozzarella cheese
- 6 Leaves red-leaf lettuce

INSTRUCTIONS:

Tomato, Piquillo Pepper, and White Corn Salsa:

1. Whisk together balsamic vinegar, honey, olive oil, salt, pepper and pepper flakes in a medium bowl
2. Add tomatoes, cilantro, chilies, corn, and onion
3. Stir to combine and set aside until ready to serve
4. Heat grill to medium-high heat
5. In a medium bowl, combine olive oil, lime juice, salt, and pepper; whisk to combine
6. Add avocado slices to bowl and toss to coat
7. Brush grill grate with vegetable oil
8. Place avocado slices on grill grate and cook 2 to 3 minutes on each side until grill marks form
9. Remove from grill and place on platter; set aside

Burger Patties:

10. Place basil, cilantro, oregano and parsley leaves in a small food processor
11. Pulse until finely chopped
12. Add garlic, olive oil, cumin, salt, pepper and vinegar
13. Pulse until smooth
14. Place chuck and grated onion into bowl
15. Drizzle with herb mixture and mix to combine
16. Divide into 6 portions, and form each into a ¾-inch thick patty, roughly the diameter of the rolls
17. Grill the burgers on the preheated grill, turning once, until medium rare, about 3 minutes per side
18. After turning the burgers, arrange the sandwich rolls, cut sides down, around the edges of the grill to toast
19. During the last minute of cooking place 2 slices of mozzarella on each burger patty and allow to melt

Assembly:

20. Place one lettuce leaf and one burger patty on each of the toasted sandwich roll bottoms
21. Top each burger with 3 avocado slices, an even amount of tomato and corn salsa, and close the burgers
22. Enjoy the burgers lakeside, listening to the water, with a glass of cold Sutter Home Sauvignon Blanc