



Candied Jalapeño Crème Burger With Fried Avocado

Wine Pairing: Moscato

Burger Type: Beef

Bun Type: Potato

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INTRODUCTION:

This indulgent burger features a sweet and spicy candied jalapeño crème, crispy fried avocado, and a hint of citrus from lemon-tossed arugula. The spicy and creamy components of this burger perfectly complement the crisp, refreshing taste of Sutter Home's Moscato.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 2 Pounds ground sirloin
- 2 Teaspoons sea salt
- 2 Teaspoons ground black pepper
- 6 Artisanal or potato buns, toasted
- 1 Red onion, sliced
- 1 Large tomato, sliced
- 2 Cups arugula
- 1 Lemon, juice only
- 6 Slices Gruyère cheese

Candied Jalapeño Crème:

- ½ Pound fresh jalapeños
- 1 Cup granulated white sugar
- 1/3 Cup apple cider vinegar
- ½ Teaspoon celery seed
- ½ Teaspoon cayenne pepper
- ½ Teaspoon granulated garlic
- 8 Ounces cream cheese, room temperature



- 4 Tablespoons jalapeño or pepper jelly

Fried Avocado:

- 3 Avocados, moderately firm
- 30 Butter crackers
- ½ Cup flour
- 2 Eggs
- 1 Tablespoon chipotle pepper
- ½ Cup peanut oil

INSTRUCTIONS:

Candied Jalapeños:

1. Dice jalapeños
2. In a medium pot, add sugar, apple cider vinegar, celery seed, cayenne pepper and granulated garlic. Stir, bring to a boil, and add diced jalapeños.
3. Reduce heat and simmer for 5 minutes, stirring occasionally
4. Transfer the jalapeños out of the pot using a slotted spoon into a mason jar or other glass container with lid
5. Continue reducing the liquid to a thicker syrup for 5 minutes, stirring occasionally
6. Pour the remaining mixture over the jalapeños, cover and set aside

Burgers:

7. Form ground meat into 6 equal portions
8. Season the patties with the sea salt and freshly ground pepper
9. Preheat grill to medium-high and brush with peanut oil
10. Grill patties for 4 minutes on each side or to desired doneness
11. Add slides of Gruyère

Fried Avocado:

12. Add peanut oil to frying pan on medium heat
13. Slice avocados in half, remove seeds and peel, then cut into strips of medium thickness
14. Beat eggs in a bowl
15. Add flour to shallow dish
16. Finely crush butter crackers and add chipotle pepper
17. Dredge avocado pieces in flour, dip in the egg and then thoroughly coat in crushed butter crackers
18. Fry 2 minutes on each side until avocado pieces are brown and crispy
19. Remove and drain pieces on paper towel



Candied Jalapeño Crème:

20. Mix cream cheese, jalapeño jelly and candied jalapeños until well blended

Arugula:

21. Squeeze lemon juice on arugula and toss until coated

Assemble:

22. Toast buns on grill or in skillet
23. On bottom bun, generously spread candied jalapeño crème
24. Add Gruyère-topped burger directly onto crème
25. Add fried avocado, red onion, tomato and lemon-dressed arugula
26. Add toasted top bun
27. Get some napkins!