



Ground Beef Wellington Burger

Wine Pairing: Merlot

Burger Type: Beef

Bun Type: Brioche

Nathan Merkle
North Ridgeville, Ohio

INTRODUCTION:

Inspired from one of my favorite dishes, the Ground Beef Wellington Burger uses similar ingredients as beef wellington but substitutes puff pastry for a brioche bun and ground beef for beef tenderloin for a delicious twist on a classic dish.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 2 ½ Pounds ground beef (75/25)
- 1 Teaspoon onion powder
- 1 Teaspoon garlic powder
- 1 Teaspoon ground mustard
- 1 Teaspoon salt
- 2 Teaspoons pepper
- Additional salt and pepper to season to taste while cooking
- 2 Large egg yolks
- ½ Cup mayonnaise
- ¼ Cup Dijon mustard
- 1 Lime, juice only
- 1 Large yellow onion
- 3 Cups baby bella mushroom caps
- 6 Slices Gruyère cheese
- 6 Brioche buns
- Drizzle of olive oil
- 1 Stick salted butter
- 1 Bottle Sutter Home Merlot



INSTRUCTIONS:

Burger:

1. Let ground beef sit in room temperature for about 30 minutes prior to mixing ingredients
2. Place ground beef in large bowl, add 1 teaspoon ground mustard, 1 teaspoon onion powder, 1 teaspoon garlic powder, 1 teaspoon salt, 2 teaspoons of ground pepper and 2 egg yolks
3. Slowly mix and knead all ingredients together in bowl
4. Separate ground meat into 6 even balls and form 6 patties between ½-inch thick (too thick will result in uneven cooking)

Prep Work:

5. Light grill and get temperature to 375 degrees Fahrenheit
6. Wash and slice mushroom caps
7. Peel and thinly slice yellow onion (about 1/8-inch thick)
8. Toss mushroom caps in a bowl with drizzle of olive oil and salt and pepper
9. Open Sutter Home Merlot to breathe

Grill:

10. When grill is heating, season burgers all over with more salt and pepper and place mushrooms on stove on medium heat to start sautéing
11. When grill is at temperature, place patties on grill and close lid
12. Once mushrooms are starting to char, add 1 ½ cups of merlot and bring to boil; then cook until wine is all evaporated and remove from heat
13. After a few minutes on grill and top of burgers are turning light brown flip burgers and add a few cracks of salt and pepper on each patty
14. After seasoning burgers, place onion slices on grill to caramelize, brush olive oil on inside of each brioche bun and season with salt and pepper
15. Place buns on grill for 30 seconds to 1 minute to toast buns
16. While buns toast and onions caramelize, add thin slice of butter on top of each burger and make aioli (mix mayonnaise, Dijon mustard and juice from whole lime in small bowl with salt and pepper to taste)
17. 1 minute before removing patties, add slice of Gruyère on top of each burger
18. Remove burger from grill when medium rare, remove onions and buns when they are complete

Assemble:

19. Spread layer of aioli on inside of both top and bottom buns
20. Place mushrooms on bottom bun
21. Place burger patty on top of mushrooms
22. Add caramelized onions to top of patty
23. Place top bun on onions and pour a glass of Sutter Home Merlot to accompany



COOKING TIP: For best results make burger patties 24 hours in advance to let seasoning fully marinate through the meat.