



## Luscious Peach & Pork Burger

*Wine Pairing: Sauvignon Blanc*

**Burger Type:** Pork

**Bun Type:** Other

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### INTRODUCTION:

This playful burger brings the flavor... all of them! A unique blend of Italian and hot sausage creates a burger with a little sweet, sour, spicy, creamy and savory. You fall in love with each bite. Pair with Sutter Home Sauvignon Blanc for the perfect summertime experience.

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Pickled Onions:

- 1 Large red onion, thinly sliced
- ½ Cup red wine vinegar
- ½ Cup water
- ½ Teaspoon salt
- 3 Tablespoons honey
- 1 Teaspoon peppercorns

#### Burger:

- 1/3 Cup breadcrumbs
- 1 Egg
- ½ Red onion, finely chopped
- 2 Tablespoons balsamic vinegar
- ½ Teaspoon ground black pepper
- 1 Teaspoon salt
- 1 Pound Italian sausage
- ½ Pound hot sausage
- 6 Onion buns, buttered and toasted



### Peach Mixture:

- 3 Tablespoons balsamic vinegar
- 1 Tablespoon brown sugar
- 4 Peaches, sliced thick

### Slaw:

- ¼ Head cabbage, finely sliced
- ½ Cup mayonnaise
- 3 Tablespoons red wine vinegar
- 1 Teaspoon ground black pepper
- 4 Ounces Gorgonzola cheese, crumbled

### INSTRUCTIONS:

1. For the pickled onions, place red onions in a pint jar
2. Heat remaining pickle ingredients in a small saucepan and heat over medium heat until honey melts and liquid simmers, and pour over the onions in a jar; then let come to room temperature and refrigerate
3. For the burger, combine all patty ingredients in a large bowl and combine by hand until fully incorporated and form into 6 patties
4. Mix balsamic vinegar and brown sugar in a shallow bowl and toss with peach slices
5. Mix all slaw ingredients in a bowl and refrigerate until time to plate
6. Grill peaches and patties on a charcoal grill or in a cast iron grill pan until grill marks are on the outside and until internal temp of the patties is 140 degrees Fahrenheit
7. Place 1/3 cup slaw on bottom of bun and top with a patty, peaches and red onions
8. Top with bun and serve with Sutter Homes Sauvignon Blanc!