



## A Zinful Beef Burger

*Wine Pairing: Sutter Home White Zinfandel*

**Burger Type:** Beef

**Bun Type:** Brioche

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### INTRODUCTION:

I love rosé wine and Sutter Home's White Zinfandel is a sweet and refreshing version. I have always enjoyed a warm summer night, sitting on my backyard patio, with a chilled glass of White Zinfandel and a grilled burger.

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Burger:

- 2 Pounds ground beef (80/20)
- 1 Cup crimini mushrooms, minced
- 1 Medium bulb garlic
- ¼ Cup shallots, minced
- 2 Tablespoons Worcestershire sauce
- ½ Teaspoon sea salt
- ¼ Teaspoon pepper
- 6 Slices Gouda cheese
- 6 Brioche buns
- ¼ Cup olive oil
- 2 Tomatoes
- 1 Head of lettuce



- 12 Bread and butter pickles

#### Aioli:

- 2 Cups mayonnaise
- ½ Teaspoon garlic, minced
- ¼ Cup chili sauce
- 1 Teaspoon sriracha
- 3 Tablespoons sweet pickle relish
- ½ Teaspoon salt
- ¼ Teaspoon pepper

#### INSTRUCTIONS:

1. Preheat grill to 400 degrees Fahrenheit
2. Peel and discard most of the papery outer layers from the garlic bulb, then cut about ½-inch from the top of the cloves
3. Drizzle cloves with olive oil, wrap them in foil, place on a pie plate and “bake” in an enclosed grill for about 30 to 40 minutes until the cloves are lightly browned and soft – then allow the garlic to cool enough to handle without getting burned
4. Squeeze the roasted garlic out of their skins to be added to the raw beef burger meat
5. Make the aioli by combining mayonnaise, minced garlic, chili sauce, sriracha, sweet pickle relish, salt and pepper
6. Prepare the burgers by combining the burger ingredients, including the roasted garlic (don’t over mix)
7. Divide into 6 patties about ¾-inches thick and add a depression in the center with your thumb
8. Grill the patties, covered, over medium direct heat for about 5 minutes per side until the internal burger temperature reaches 160 degrees Fahrenheit and juices are clear
9. Add Gouda cheese slices to burgers for about 30 seconds, until the cheese is warm
10. Remove patties from grill and let burgers rest while toasting the buns
11. Split brioche buns open and brush each side with olive oil, place on medium-high and toast until lightly brown



12. Assemble burgers with Gouda, aioli, tomato, lettuce and bread and butter pickles
13. Enjoy with wine!