



# Goat Cheese & Basil Stuffed Burger With Blackberry Cabernet BBQ Sauce & Crispy Onion Strings

*Wine Pairing: Sutter Home Fruit Infusions Wild Berry*

**Burger Type:** Beef

**Bun Type:** Brioche

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## **INTRODUCTION:**

This burger is a family favorite! The stuffed goat cheese burger is smothered with an original Blackberry-Cabernet BBQ sauce and topped with crunchy crispy onion strings. This juicy burger is bursting with crave-worthy flavors. Every bite is sweet and sour, creamy and crunchy! Serve with Sutter Home Fruit Infusions Wild Berry!

Serves: 6 Regular-Sized Burgers

## **INGREDIENTS:**

### **Blackberry Cabernet BBQ Sauce:**

- ½ Onion, finely chopped
- 1 Tablespoon vegetable oil
- 3 Cloves garlic, chopped
- ½ Jalapeño, seeded and chopped
- 1 Pinch salt, or to taste
- 1 Pinch pepper, or to taste
- 1 Cup blackberries (fresh or frozen)
- ½ Cup Cabernet Sauvignon
- ⅓ Cup apple cider vinegar
- 1 ⅜ Tablespoons white sugar



- ¼ Cup ketchup
- 2 Tablespoons Worcestershire sauce
- 1 Tablespoon honey

#### Burger:

- 3 Pounds ground beef (80/20)
- 1 Jalapeño, seeded and finely chopped
- 3 Cloves garlic, finely chopped
- ½ Teaspoon ground black pepper
- 1 Teaspoon salt
- 6 Whole grain Brioche buns, buttered and toasted

#### Goat Cheese Mixture:

- 12 Ounces crumbled goat cheese
- 2 Tablespoons basil, chopped

#### Crispy Onion Strings:

- 1 Large onion (or two small), thinly sliced
- 1 Cup self-rising flour
- Oil for frying (enough to create a 1" deep layer on the bottom of your pan)

#### INSTRUCTIONS:

1. For the BBQ Sauce, sauté the chopped onion in oil until softened, about 4 to 5 minutes
2. Add jalapeño, garlic, blackberries and Cabernet Sauvignon and cook until the berries have softened, about 3 to 4 minutes
3. Add vinegar, sugar, ketchup, Worcestershire and honey and bring to a boil, then reduce heat and simmer for 10 minutes or until thickened
4. Use a blender or an immersion blender and blend until smooth
5. Force the sauce through a strainer to separate the seeds and set strained sauce aside
6. For the burger, combine all patty ingredients by hand in a large bowl until fully incorporated and form into 6 portions



7. Take each portion, divide it in half, and shape each half into a very thin burger patty
8. For the cheese mixture, mix goat cheese and chopped basil together in a bowl
9. To form the burgers, take two tablespoons of the goat cheese mixture and place between two thin burger patties, sealing the edges
10. Grill the stuffed burgers on a grill or a cast iron grill pan until the internal temp of the patties is 140 Fahrenheit or 160 for well-done burgers
11. Butter the buns and toast them slightly on the grill
12. To make the onion strings, first heat oil for frying to 375 degrees Fahrenheit
13. Toss self-rising flour and thinly sliced onion in a plastic bag and shake to coat onions completely, then fry in batches for 2 to 3 minutes until golden brown and crispy
14. To build the burger, place the cooked burger on top of the toasted buttered whole grain brioche bun on the bottom, add Blackberry Cabernet BBQ sauce, then pile the crispy onion strings, finish with the top bun and serve with a glass of Sutter Homes Fruit Infusions Wild Berry