



## Via Napoli Burger

*Wine Pairing: Sutter Home Red Blend*

**Burger Type:** Pork

**Bun Type:** Kaiser Roll

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### INTRODUCTION:

I just returned from a dream trip to Italy with my extended family and was inspired by the incredible bounty of wonderful flavors. A highlight was a trip to Naples and the Amalfi Coast. Sun-ripened red tomatoes bursting with flavor, huge bright lemons, fresh rocket (arugula) and gorgeous Italian meats were everywhere I looked. Creating this burger was a fun way to celebrate my adventure! Please enjoy a taste of the Mediterranean in my Via Napoli Burger perfectly paired with Sutter Home Red Blend!

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Burger:

- 1 Pound ground pork
- 1 Pound ground Italian sausage
- 1/3 Cup sweet onion, grated
- 1/2 Cup oil and herb packed sun-dried tomatoes, drained and chopped (reserve 3 tablespoons oil for rolls)
- 1/2 Teaspoon crushed red pepper
- 1 Teaspoon salt
- 6 (1-Ounce) slices Provolone cheese
- 6 Kaiser rolls (split)
- 3 Cups arugula leaves



- 18 Slices roma tomatoes
- Vegetable oil to wipe on grill rack (about ¼ cup)

#### Prosciutto:

- 1 Tablespoon olive oil
- 12 Slices prosciutto, thinly sliced

#### Lemon Basil Parmesan Aioli:

- ½ Cup mayonnaise
- ⅓ Cup Parmesan, freshly grated
- 2 Tablespoons fresh basil, chopped
- 2 Teaspoons lemon zest, freshly grated
- ½ Teaspoon crushed red pepper

#### INSTRUCTIONS:

1. Heat a gas grill to medium-high heat
2. In a small mixing bowl stir together mayonnaise, Parmesan, basil, lemon zest and crushed red pepper, cover and refrigerate
3. Place 1 teaspoon olive oil in a large non-stick skillet and place on grill rack or side burner over medium-high heat
4. Add 4 slices prosciutto and cook until crispy, turning as necessary, then remove to paper towels to drain
5. Repeat steps with remaining olive oil and prosciutto
6. In a large mixing bowl, place pork, sausage, onion, sun dried tomatoes, crushed red pepper and salt
7. Mix together gently but thoroughly and form the mixture into 6 patties
8. Wipe the grill rack with vegetable oil, then place the patties on the rack and cook them for 4 minutes, covered
9. Turn and cook for an additional 4 minutes or until done
10. During the last few minutes of cooking, place a slice of provolone on each patty



11. Brush each side of rolls with reserved oil from tomatoes and place on grill rack to toast while the burgers finish cooking
12. To assemble the burgers, top each roll bottom with a portion of aioli, a portion of arugula, 3 slices of tomato, a cheese covered patty, a portion of prosciutto crisps and roll tops
13. Serve with a glass of Sutter Home Red Blend and enjoy! Ciao!