

Green Goddess Chicken Burgers

Pairs With: White Zinfandel

Patty Type: Chicken

Bun Type: Pretzel Roll

INTRODUCTION:

This delicious burger tastes like summer on a bun! The juicy chicken patty is complemented by the creamy herbed green goddess sauce and crunchy veggies. The runny yolk of the fried egg adds another layer of flavor and decadence. This light, yet filling burger pairs perfectly with Sutter Home's White Zinfandel for a fabulous meal.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 cup + 2 tablespoons water, divided use
- 1/4 cup + 2 teaspoons unseasoned rice vinegar, divided use
- 1/2 cup + 3 tablespoons sugar, divided use
- 1/2 teaspoon + 1/2 teaspoon salt, divided use
- 1 red onion, thinly sliced into rings
- 2 large fresh ripe avocados, peeled and pitted
- 1/2 teaspoon fresh minced garlic
- 1 tablespoon fresh chopped chives
- 3 tablespoons fresh chopped basil
- 1 cup fresh flat leaf/Italian parsley
- 2 tablespoons lime juice
- 1/4 cup + 2-4 tablespoons vegetable oil, divided use
- 6 tablespoons melted chicken fat (schmaltz) or margarine
- 6 sturdy pretzel buns
- 2 pounds 8% fat ground chicken
- 4 teaspoons chicken soup bouillon powder

- 7 large eggs, divided use
- 1/2 cup unseasoned panko crumbs
- 1 1/2 cups shredded lettuce
- 2-3 tomatoes, thick sliced

INSTRUCTIONS:

1. Pickled Onion Directions: In a small saucepan, mix together 1 cup water, 1/4 cup vinegar, 1/2 cup sugar, and 1/2 teaspoon salt. Cook over medium-high heat, stirring constantly, until mixture comes to a boil (about 2 to 3 minutes). Add sliced onion to the saucepan, stir, and then remove from the heat. Cover the saucepan and set aside for at least 20 minutes. Drain to serve
2. Green Goddess Sauce Directions: To make the sauce, use a blender, immersion blender, or food processor to blend together the avocado, garlic, chives, basil, parsley, lime juice, 1/2 teaspoon salt, 3 tablespoons sugar, 1/4 cup oil, and 2 teaspoons vinegar until smooth. Cover well until ready to serve
3. Burger Directions: Heat grill to medium-high heat. Brush 1/2 tablespoon of melted schmaltz onto each sliced side of bun. Place buns, schmaltz-side down on the grill, and toast 20 to 30 seconds or until desired doneness. Remove to a serving platter and set aside
4. In a large bowl, use wet hands to gently mix together the ground chicken, bouillon powder, 1 egg, and panko crumbs. Divide this mixture into 6 equal portions and shape each portion into a round patty about an inch thick
5. Place the burger patties on the grill and cook for 4 to 6 minutes, or until browned. Flip the patties and cook for 4 to 6 more minutes or until the internal temperature of the patties is 165 degree Fahrenheit. Remove patties from the grill and lightly cover them with foil
6. Turn grill down to low. Place a large cast iron pan on the grill to preheat. Add just enough oil to the pan for a thin even coating. Crack the remaining 6 eggs into the pan. Immediately add 2 tablespoons water to the pan. Cover the pan with a lid or heavy duty aluminum foil, and cook until egg whites are set and the yolks are still runny, about 2 to 3 minutes. Season each egg with a pinch of salt

7. To serve, place $\frac{1}{6}$ of the green goddess sauce on a bottom bun, top with $\frac{1}{4}$ cup lettuce, slice of tomato, a chicken burger patty, a fried egg, $\frac{1}{6}$ of the pickled onions, and then the top bun. Repeat with remaining ingredients

Cooking tip: Be sure to clean and oil your grates before grilling so your food won't stick.