

Le Voyageur Burger

Pairs With: Merlot

Burger Type: Beef

Bun Type: Brioche

INTRODUCTION:

Le Voyageur Burger was developed out of a desire to create a culinary experience that symbolizes the spirit of travel, adventure, and pushing the frontiers of cuisine. The burger is a mix of tastes and ingredients from around the globe, inspired by the many cuisines tasted when traveling and on culinary expeditions. It honors the excitement of making a new discovery and the fun of fusing disparate parts to produce something wholly original and thrilling. Each mouthful from Le Voyageur Burger reveals new layers of flavor, textures, and experiences as customers go on a flavor-filled adventure. It is a salute to the fearless cooks and food connoisseurs who embrace originality, take chances, and consistently work to push the limits of flavor.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 1/2 pounds ground beef (80% lean)
- 1/2 cup finely chopped red onion
- 2 cloves garlic, minced
- 2 tablespoons Worcestershire sauce
- 1 teaspoon smoked paprika
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 6 slices Swiss cheese
- 6 brioche burger buns
- 1/2 cup mayonnaise

- 2 tablespoons Dijon mustard
- 1 tablespoon balsamic glaze
- 1 tablespoon honey
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 6 strips bacon, cooked until crispy
- 1 avocado, sliced
- 1 cup arugula
- 1/2 cup pickled red onions

INSTRUCTIONS:

1. Preheat your grill to medium-high heat
2. Combine ground beef, red onion, minced garlic, Worcestershire sauce, smoked paprika, dried thyme, salt, and black pepper in a mixing bowl
3. Gently mix everything together until well combined
4. Divide the beef mixture into six equal portions
5. Shape each portion into a patty, ensuring they are evenly sized and compacted
6. Make a slight indentation in the center of each patty with your thumb to prevent them from bulging during cooking
7. In a small bowl, prepare the sauce by combining mayonnaise, Dijon mustard, balsamic glaze, honey, salt, and black pepper
8. Mix well until all the ingredients are fully incorporated
9. Grill the burger patties for about 4 to 5 minutes per side, or until desired level of doneness is reached
10. During the last minute of cooking, top each patty with a slice of Swiss cheese and cover the grill to allow the cheese to melt slightly
11. While the patties are cooking, toast the brioche burger buns on the grill until lightly golden
12. Once the patties are cooked and the cheese has melted, remove them from the grill and let them rest for a few minutes

13. To assemble the burgers, spread a generous amount of the sauce on both sides of the toasted brioche buns
14. Place a patty on the bottom bun and top it with a strip of crispy bacon, avocado slices, a handful of arugula, and a spoonful of pickled red onions
15. Close the burger with the top bun and gently press it down to hold all the delicious ingredients together
16. Serve the burgers immediately and let your taste buds embark on a flavor-filled journey
17. Pair them with your favorite Sutter Home wine to enhance the experience

Cooking Tip: Preheat your grill to medium-high heat before cooking the patties. This ensures proper searing and prevents sticking. Monitor the grill temperature to achieve the desired level of doneness.