

Philly Porchetta Cheese Steak Burger “wit” Broccoli Rabe & Provolone

Pairs With: Pinot Grigio

Burger Type: Beef and Italian Sausage

Bun Type: Potato

INTRODUCTION:

Two Philadelphia favorites in one gloriously delicious burger. Inspired by the roasted pork sandwiches you will find in South Philly combined with the best-tasting cheese steak ingredients this burger delivers a meaty bite with traditional flavors like garlicky broccoli raab, fresh fennel and onions, sharp provolone and parmigiano reggiano sandwiched between a toasted bun. Enjoy this taste of Philadelphia with a chilled glass of Sutter Home Pinot Grigio. Cheers!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 pound ground beef (20% fat), freshly ground, if possible
- ½ pound sweet Italian sausage (loose, no casing)
- ½ pound hot Italian sausage (loose, no casing)
- 2 ½ teaspoons kosher salt, divided
- 2 teaspoons ground fennel seed
- ½ teaspoon ground black pepper
- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic, peeled, thinly sliced
- Pinch crushed red pepper flakes
- 1 small bunch broccoli rabe (ripini), stems trimmed, chopped, rinsed
- 1 small fennel bulb, cored, thinly sliced (1/2 cup)
- 1 sweet onion, thinly sliced (1 cup)

- 2 tablespoons Pinot Grigio
- 6 slices sharp provolone cheese
- 6 potato rolls, split
- 6 tablespoons grated Parmigiano Reggiano cheese

INSTRUCTIONS:

1. Prepare a medium-hot fire in a charcoal grill with cover or preheat a gas grill to medium-high
2. To make patties, in a large bowl, using two forks, combine ground beef, sweet and hot sausage, $\frac{1}{2}$ teaspoon salt, ground fennel and black pepper
3. Mix ingredients together, handling as little as possible
4. Divide meat mixture into 6 portions.
5. Form patties just a bit larger than buns and make a dimple in the middle of each patty.
6. Cover and refrigerate patties until ready to grill
7. Place a large fireproof skillet on grill grate
8. Heat 2 tablespoons of olive oil in skillet
9. Add garlic and red pepper flakes; swirl pan about 30 seconds or until garlic is golden
10. Add broccoli raab and stir until coated with oil and garlic
11. Cover with a lid and cook 2 to 3 minutes or until greens are tender
12. Season greens with $\frac{1}{4}$ teaspoon of salt
13. Transfer greens to a plate; keep warm
14. Add remaining 1 tablespoon of olive oil to the skillet
15. Add fennel and onions; cover and cook for 10 minutes or until vegetables have softened
16. Remove lid and continue cooking and stirring until vegetables have caramelized
17. Add wine, stirring up any browned bits from the bottom of pan and continue cooking until wine has evaporated
18. Season with $\frac{1}{4}$ teaspoon of salt
19. Transfer to plate and keep warm
20. Grease grill grate
21. Sprinkle patties evenly with remaining 1 $\frac{1}{2}$ teaspoons of salt

22. Place patties on grill grate over medium heat and grill, covered, for 4 to 5 minutes per side or until desired doneness
23. During the last few minutes of grilling, place a cheese slice on each patty and place buns, cut side down, on outer edge of grill to toast
24. To assemble burgers, on bun bottom, place broccoli raab, top with a patty, and then the onion/fennel mixture
25. Sprinkle with Parmigiano Reggiano cheese and close with bun top

Cooking tip: Mix your burger patty ingredients with 2 forks to avoid over-handling the meat.