

# The GOAT

**Chef Name:** Zoe Adelstein

*Pairs With: Merlot*

**Burger Type:** Beef

**Bun Type:** Brioche

## INTRODUCTION:

This burger is NOT to be missed! The salty prosciutto pairs with the creamy goat cheese, while the lemony fresh arugula brings brightness and cuts the richness of the flavors. One bite will leave you wanting more

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

- 1 lb Ground Beef
- 1 tsp Truffle Salt
- 1 tsp Black Pepper
- 2 tsp Garlic Powder
- 1 tsp onion powder
- 1/2 tsp paprika
- 1/2 tsp thyme
- 1/2 lb Prosciutto, Sliced Thin
- 8 oz Goat Cheese
- 1 Container Fig Jam
- Arugula or Butter Lettuce
- Lemon Vinaigrette
- 1/4 Cup Lemon Juice
- 1 tsp garlic powder
- 1 tsp Dijon Mustard
- Salt & pepper to taste

- 1/2 TSP Honey
- 1/4 Cup olive oil
- Balsamic Glaze (balsamic reduction)

## **INSTRUCTIONS:**

1. In a bowl, mix together the beef and the spices. Set aside.
2. In a small bowl, prepare the lemon vinaigrette. Whisk lemon juice, garlic powder, Dijon, salt, pepper and honey. Slowly drizzle in the olive oil while whisking until fully emulsified.
3. Form the beef into patties and heat your grill or a cast iron for medium high heat. Add the patties and cook until browned nicely halfway up the sides. Flip the patties and take your goat cheese. Form the goat cheese into thin round disks about the size of the burger and place on the top.
4. Cook the burgers until fully cooked through.
5. If you desire toasted brioche, toast it. If not, that's okay too. Take your fig jam and slather the top and bottom of the bun with the jam. Lightly toss your greens with the lemon vinaigrette. Add the greens to the bottom bun.
6. Place the cooked patty over the greens, top with the desired amount of prosciutto and drizzle with balsamic vinegar.