

# The Burger Diane

*Pairs With: Cabernet Sauvignon*

*Chef Name: Jennifer McNabb*

**Burger Type:** Beef

**Bun Type:** Brioche

**INTRODUCTION:** My husband and I LOVE the dish steak Diane so it was natural to create a burger version! It's fancy "just enough" and we'd agree it is better than a restaurant. A pretty traditional, but quick Diane sauce melts all over the whole beef burger along with smoked bacon and arugula. This is absolutely NOT a first date burger because you are going to need multiple napkins and please do not talk with your mouth full with this!

Serves: 6 Regular-Sized Burgers

## **INGREDIENTS:**

Burger:

- 3 lbs. 85% lean ground beef
- 2 tsp kosher salt
- 1 tsp black pepper
- 2 tbsp Worcestershire sauce
- 1 tsp ground mustard
- 2 tsp garlic powder
- 6 brioche burger buns
- 6 tbsp salted butter, room temperature

Bacon and Sauce

- 12 slices bacon
- 2 tbsp butter
- 1.5 cup mushrooms, sliced
- ½ cup shallots, minced
- 1 cup Sutter Home triple cream sherry

- 1 cup beef broth
- 1 ½ cup cream
- 2 tbsp Worcestershire sauce
- 1 ½ tbsp Dijon mustard
- 1/3 cup fresh parsley, chopped
- 2 t. kosher salt
- 1 tsp black pepper
- 1 ½ cup arugula
- 1 lemon

## INSTRUCTIONS:

1. Clean and heat grill to high to get ready!
2. Make burger patties: mix together well in large bowl the ground beef through garlic powder. Form into 6 patties and make indentions in the middle of the patties with your finger.
3. Lightly oil grill grates with oiled paper towel. Grill burgers for approximately 4 minutes each side or until internal temperature is 140 degrees or to desired doneness. At same time, warm a 12" cast iron skillet on side burner and cook bacon until crispy. Take burgers off grill when done to rest and also remove bacon from skillet to paper towels. Turn all burners on grill to low.
4. Wipe out skillet with paper towels and return to a low heat. Add butter, cook until melted. Add mushrooms and shallots. Cook until softened and a little browned. Add the cream sherry carefully – it will flame and let the flames die out before moving on. Add beef broth through 1 t. black pepper and cook until bubbly and thickened. Off heat.
5. Butter the hamburger buns with the 1 T. each for all 6 buns tops and bottoms and lightly toast them on the grill for about a minute buttered sides down.
6. Assemble: Place burger on bottom bun, then a large serving of Diane sauce (approx. ½ cup), then 2 bacon slices, then ¼ c. arugula and top with the bun top. Squeeze the lemon on both the sauce and the arugula.
7. Light some candles, play some jazz and pour some Sutter Home Cabernet Sauvignon!