

Roman Holiday Club Burger

Pairs With: Pinot Grigio

Chef: Jaye Norris

Burger Type: Turkey

Bun Type: Ciabatta

INTRODUCTION:

My burger is a tribute to life's simplest pleasures: a classic American turkey club and a hot Italian sausage sandwich with pesto, grilled onions and brie. Proof that money and status alone cannot create meaning and happiness, yet paired with chilled glass of Sutter Home Pinot Grigio, your taste buds will have you feeling like you're dancing to a live band beneath the stars!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Pesto:

- 1 cup packed fresh basil
- 1/4 cup pistachios, chopped
- 2 cloves garlic
- 1/8 tsp black pepper
- 1/8 tsp sea salt
- 1/4 cup Parmesan, freshly grated
- 1-2 tbsp fresh lemon juice
- 1/4-1/3 cup extra virgin olive oil

Burger:

- 1 1/4 lbs ground turkey 15% fat
- 1 lb hot Italian sausage, loosely packed
- 1/3 cup Parmesan, freshly grated
- 1/4 cup sun-dried tomatoes in oil and herbs, minced fine

Caramelized onions:

- 3-4 large sweet onions, sliced 1/4" thickness
- 2-3 tbsp bacon fat
- 1/4 tsp sea salt
- 1/4 tsp black pepper
- pinch red pepper flakes

Other ingredients:

- 12 slices thick Applewood Smoked Bacon (reserve bacon fat)
- 12 slices thin smoked sharp Cheddar (thin slices melt better)

- 16 oz wheel of Brie, sliced horizontally into 12 slices
- 2 large Beefsteak tomatoes, 6 thick slices (one for each bun)
- 5 oz Arugula
- 6 tbsp full-fat mayonnaise (don't skip this!!!)
- 6 ciabatta rolls, split
- 1 bottle of balsamic vinegar

INSTRUCTIONS:

Pesto:

1. In a small food processor, combine all ingredients except olive oil. Blend until smooth, then gradually blend in the olive oil.

Patties:

1. Prepare medium hot fire in a charcoal grill with cover or preheat a gas grill to medium high.
2. Combine all ingredients in a large bowl, and mix with 2 forks until ingredients are equally combined.
3. Shape into 6 equal size patties a little larger than your ciabatta rolls.
4. Cover and chill until ready to grill.

Bacon:

1. Place a large rimmed cast iron griddle on your heated grill. Place the 12 bacon strips on the pan and cook until crisp - about 10 minutes. Remove and drain on a paper towel, set aside. Reserve the bacon fat.

Onions:

1. Add 2-3 tablespoons of reserved bacon fat. Grill your onions in the same griddle; this will take about 10 minutes. Adjust heat accordingly. Season with salt, pepper, and a pinch of red pepper flakes. Remove griddle with onions from heat, and cover with foil. Set aside.

Burgers:

1. Grill your burgers on each side for 5-6 minutes. Top with the Cheddar cheese just before you pull them off the grill.

Ciabatta buns:

1. Place around the outside of the grill to toast lightly.

Assemble your burgers:

1. Spoon a generous 1 tablespoon of pesto on each toasted bun half, place arugula on the bottom bun, add a slice of tomato, 1 tablespoon of mayonnaise, 2 slices of bacon, the

burger with cheddar facing the bacon, top with 2 slices of Brie, grilled onions, a drizzle of balsamic vinegar and the remaining top bun. Repeat this for all remaining burgers.