

# The Sunset Surf Burger

*Pairs With: Sauvignon Blanc*

**Chef:** William Jensen

**Burger Type:** Seafood

**Bun Type:** Ciabatta

## INTRODUCTION:

Dive into a coastal culinary delight with the Sunset Surf Burger, a tantalizing creation that brings the beach to your backyard. This burger features a succulent shrimp patty infused with zesty lemon and dill, topped with creamy avocado, crisp cucumber slices, and a refreshing garlic aioli, all sandwiched between a lightly toasted ciabatta bun. The light, fresh flavors of the burger are perfectly paired with Sutter Home Sauvignon Blanc, making it an ideal dish for a summer evening by the water. Easy to prepare and bursting with flavor, the Sunset Surf Burger is a unique and unforgettable treat.

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

For the Shrimp Patties:

- 2 lbs large shrimp, peeled and deveined
- 1/4 cup breadcrumbs
- 1 egg
- 2 tbsp fresh dill, chopped
- 1 tbsp lemon zest
- 2 cloves garlic, minced
- Salt and pepper to taste

For the Garlic Aioli:

- 1/2 cup mayonnaise
- 2 cloves garlic, minced
- 1 tbsp lemon juice
- Salt and pepper to taste

For the Toppings:

- 2 avocados, sliced
- 1 cucumber, thinly sliced
- 1 cup arugula
- 6 ciabatta buns, toasted

## INSTRUCTIONS:

1. Prepare the Garlic Aioli: In a small bowl, combine the mayonnaise, minced garlic, lemon juice, salt, and pepper. Mix well and refrigerate until ready to use.
2. Make the Shrimp Patties: In a food processor, pulse the shrimp until coarsely chopped. Do not over-process; you want some chunks for texture.
3. In a large bowl, combine the chopped shrimp, breadcrumbs, egg, dill, lemon zest, minced garlic, salt, and pepper. Mix until well combined.

4. Divide the mixture into six equal portions and shape into patties. If the mixture is too sticky, you can wet your hands with water to help shape the patties.
5. Cook the Patties: Heat a large skillet or grill over medium-high heat. Lightly oil the surface.
6. Cook the shrimp patties for about 3-4 minutes per side, or until golden brown and cooked through.
7. Assemble the Burgers: Spread a generous layer of garlic aioli on the bottom half of each toasted ciabatta bun.
8. Place the shrimp patty on top of the aioli.
9. Add slices of avocado and cucumber on top of the patty. Finish with a handful of fresh arugula. Cover with the top half of the ciabatta bun.