

The Maui Burger

Pairs With: Cabernet Sauvignon

Burger Type: Beef

Bun Type: Hawaiian Burger Buns

INTRODUCTION:

The Maui Burger offers an irresistible combination of flavors and textures. The sweet-tart spicy jam, crunchy kettle chips and radicchio, fresh tomato, and umami-rich black garlic aioli perfectly complement the savory burger patty, creating a delectable experience. Pair it with a glass of Sutter Home Cabernet to enhance this explosion of flavors.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Caramelized Onions

- 1 tablespoon olive oil
- 1 large, sweet onion, thinly sliced
- ¼ teaspoon kosher salt
- ¼ teaspoon fresh cracked black pepper
- ¼ teaspoon red pepper

Spicy Sour Cherry Jam

- 2 tablespoons gochujang
- 1 teaspoon jalapeno, finely minced
- 1 cup sour cherry jam
- 3 tablespoons Sutter Home Cabernet Sauvignon

Black Garlic Truffle Aioli

- 3 cloves black garlic
- ¾ cup mayonnaise
- 1 tsp fresh lemon juice
- Burgers

- 2 pounds ground chuck
- 4 black garlic cloves, minced
- ½ teaspoon red pepper
- 1 teaspoon umami seasoning blend, or mushroom powder
- 1 teaspoon kosher salt
- 2 teaspoons fresh cracked black pepper
- ¼ cup vegetable oil, for rubbing on the grill rack
- 6 slices Havarti cheese

Burger Toppings/Assembly

- 6 ripe slices of tomato, ¼ inch thick
- ¼ teaspoon kosher salt
- 6 crisp leaves radicchio
- 18 Hawaiian onion kettle chips
- 6 sweet Hawaiian burger buns, split
- 3 tablespoons butter, melted

INSTRUCTIONS:

Caramelized Onions

1. Heat oil in a cast iron skillet over medium high heat. Add onions, salt, and peppers. Cook, stirring frequently, until they turn a light golden brown color. Remove from heat and set aside.

Spicy Sour Cherry Jam

1. In a small bowl, add gochujang, jalapeno, sour cherry jam and Sutter Home Cabernet Sauvignon until well combined. Set aside.

Black Garlic Truffle Aioli

1. In a small bowl, mash the black garlic with the back of a spoon into a paste, stir in mayo, and lemon juice until well combined. Set aside.

Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine the ground chuck, black garlic, red pepper, mushroom powder, kosher salt, and cracked black pepper.

3. Divide into 6 equal portions and form into patties, using your thumb to make a small indentation in the middle, to fit the buns
4. Brush the grill rack with vegetable oil.
5. Cook burgers, turning once, 3-4 minutes per side for medium rare.
6. During the last 2 minutes of cooking top each patty with a piece of cheese.
7. Evenly brush melted butter over the cut sides of the buns. Place butter side down on the outer edges of the grill for 1-2 minutes till lightly toasted. Watch closely not to burn.

Build the burgers

1. Lightly sprinkle tomato slices with kosher salt.
2. Spread 1 tablespoon black garlic truffle aioli on cut side of each bun half.
3. On each bun bottom, place one lettuce leaf, a burger patty, a slice of tomato, equal amounts of caramelized onions, a tablespoon of spicy sour cherry jam, and 2-3 kettle chips.
4. Add the bun tops and serve with a glass of Sutter Home Cabernet Sauvignon.