

All Grilled Peach and Gouda Burger

Pairs With: Pinot Grigio

Burger Type: Beef

Bun Type: Brioche

Entrant Name: Blanca Ibarra

Location: Woodland, California

INTRODUCTION:

Smoky, juicy, and summer on a bun. This grilled peach & gouda burger layers flame-kissed beef, sweet grilled peaches, zesty arugula, and a balsamic drizzle, all hugged by a perfectly toasted brioche bun.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 6 beef burger patties
- 6 brioche buns
- 6 slices Gouda cheese
- 3 firm ripe peaches, cut into ¼ -inch thick rounds
- 2 cups fresh arugula
- Juice of ½ lemon
- 1 tablespoon olive oil
- Salt and freshly ground black pepper
- 6 tablespoons mayonnaise
- 3 tablespoons balsamic glaze
- Olive oil spray

INSTRUCTIONS:

1. Preheat the Grill: Heat your charcoal grill to medium-high and lightly oil the grates.
2. Grill the Peaches: Lightly brush or spray peach slices with olive oil. Grill for 1 to 2 minutes per side until grill marks form and the slices are tender but not mushy. Remove and set aside
3. Grill the Burger Patties: Season patties with salt and pepper. Grill 4 to 5 minutes per side or to your desired doneness. In the last minute, place a slice of gouda on each patty and close the grill lid to melt
4. Grill the Buns: Place buns cut side down directly on the grill for 1 to 2 minutes until toasted and lightly charred
5. Toss the Arugula: While everything grills, toss arugula with olive oil, lemon juice, a pinch of salt and pepper
6. Assemble the Burger: Spread 1 tablespoon mayo on each bottom bun
7. Add grilled beef patty with melted gouda
8. Top with 2 to 3 grilled peach slices
9. Add a handful of dressed arugula
10. Drizzle with balsamic glaze
11. Top with the grilled bun