

SUTTER HOME FAMILY VINEYARDS

BUILD A BETTER BURGER™

RECIPE BOOK



30TH ANNIVERSARY

OUR WINNING BURGER
RECIPES & WINE PAIRINGS



NOTHING TASTES BETTER THAN BURGERS & WINE.

Can you believe that our Sutter Home Build A Better Burger™ Recipe Contest was cooked up in 1990? After 30 years and over 10,000 burger recipes, people still flip for it!

To show our appreciation to everyone who has entered our contest, who wants to enter, or who simply loves pairing burgers with Sutter Home wine, we've created this 30th anniversary recipe book.

Eat. Drink. Be happy!

**SUTTER
HOME**
FAMILY VINEYARDS

Founded in 1948 in Napa Valley, the Trinchero family takes pride in creating enjoyable wines that are affordable for everyone.

30TH
ANNIVERSARY

SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING
BURGER RECIPES & WINE PAIRINGS

WE EAT WITH OUR EYES FIRST

Browse through 30 years of irresistible eye-popping burger recipes with our interactive menu.

Click on any award-winning burger that catches your eye for the recipe.



2019 

**SHAKSHUKA SUNRISE
BURGER**

[GO TO THIS RECIPE](#)



2018 

**PERUVIAN-INSPIRED
BURGERS**

[GO TO THIS RECIPE](#)



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SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING BURGER RECIPES & WINE PAIRINGS



2017 

SCAMPI PRAWN SLIDERS

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2016 

INDONESIAN SATAY BURGER

[GO TO THIS RECIPE](#) 



2015 

SWEET & SMOKY SPANISH BEEF BURGERS

[GO TO THIS RECIPE](#) 



2014 

THE HEART & SEOUL OF KOREA BURGERS

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SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING BURGER RECIPES & WINE PAIRINGS



2013 🏆

CHIPOTLE BACON MAPLE JAM BURGERS

[GO TO THIS RECIPE](#) ➔



2012 🏆

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

[GO TO THIS RECIPE](#) ➔



2011 🏆

SCREEN PORCH BURGERS

[GO TO THIS RECIPE](#) ●



2010 🏆

STRAWBERRY BBQ BACON BURGERS

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2009 

ROMAN PATTY MELTS

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2008 

HAWAII DA KINE BURGERS

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2007 

SWEET-HOT THAI BURGERS

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2006 

BORN IN BERKELEY BURGERS

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SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING BURGER RECIPES & WINE PAIRINGS



2005 🏆

SWEET AND SPICY RED FEZ BURGERS

[GO TO THIS RECIPE](#) →



2004 🏆

GRILLED CALIFORNIA AVOCADO BLT BURGERS

[GO TO THIS RECIPE](#) →



2003 🏆

MY BIG FAT GRECO-IN- SPIRED BURGERS

[GO TO THIS RECIPE](#) →



2002 🏆

VITELLO FOCACCIA BURGER

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SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING BURGER RECIPES & WINE PAIRINGS



2001 

SOY-GLAZED SALMON BURGER

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2000 

HAWAIIAN TUNA BURGERS

[GO TO THIS RECIPE](#) 



1999 

DOWN ISLAND BURGERS

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1998 

CAROLINA PORK BARBEQUE BURGERS

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SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING
BURGER RECIPES & WINE PAIRINGS



1997 
**SICILIANO
BURGER**

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1996 
**MULLIGATAWNY
BURGERS**

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1995 
**CHICKEN ORIENTAL
BURGERS**

[GO TO THIS RECIPE](#) 



1994 
**PORTABELLO
BURGER**

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30TH
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SUTTER HOME BUILD A BETTER BURGER™ AWARD-WINNING
BURGER RECIPES & WINE PAIRINGS



1993 

**GINGERED BEEF
BURGER**

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1991 

**LAMBURGERS
À LA GRECQUE**

[GO TO THIS RECIPE](#) 



1990 

**NAPA VALLEY
BASIL-SMOKED BURGERS**

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AWARD-WINNING RECIPES

2010 – 2019

30TH ANNIVERSARY
BURGER RECIPES & WINE PAIRINGS



2019 

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

SERVES 6



PAIRS WELL WITH
PINOT GRIGIO



RETURN



PRINT

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

2019 



RETURN

INGREDIENTS

SHAKSHUKA

- 1 medium onion, diced
- 1 red bell pepper, seeded and diced
- 4 garlic cloves, finely chopped
- 2 teaspoons paprika
- 1 teaspoon cumin
- 1/4 teaspoon chili powder
- 1 (28 ounce) can whole peeled tomatoes
- 4 tablespoons olive oil
- 1 can of tomatoes
- Salt and pepper, to taste

BURGERS

- 2 pounds extra lean ground beef (kosher or halal preferred)
- Salt and pepper to taste
- 2 teaspoons harissa paste
- 6 large eggs, fried

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

2019 



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INGREDIENTS/CONT.

QUICK-PICKLED CUCUMBERS

- 1 quart mason jar
- 2 medium cucumbers, 50% of skin removed
- 1 cup white wine vinegar
- 1 cup water

QUICK-PICKLED CUCUMBERS/CONT.

- 1 small bunch fresh dill
- 2 bay leaves
- 1 tablespoon mustard seeds
- 1/8 teaspoon coriander
- 2 garlic cloves, halved
- 2 teaspoons multi-color peppercorns
- 3 tablespoons kosher salt

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

2019 



RETURN

INGREDIENTS/CONT.

SPREAD

- olive oil mayo to taste
- 4 cloves slow-roasted garlic
- 1 lime, juiced
- 1 small bunch fresh cilantro, chopped
- 1 small bunch fresh parsley, chopped
- salt and pepper to taste

BUN

- 12 thick-cut sourdough slices, toasted

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

2019 



RETURN

INSTRUCTIONS

QUICK PICKLED CUCUMBERS

1. Combine quick-pickled ingredients and refrigerate.

SPREAD

1. Combine olive oil mayo with smashed slow-roasted garlic, lime juice, finely chopped cilantro and parsley, and add salt and fresh ground pepper to taste.

SHAKSHUKA

1. Heat olive oil in a large saute pan on medium heat.
2. Add the chopped bell pepper and onion, and cook for 5 minutes or until onion becomes translucent.
3. Add garlic and spices and cook an additional minute.
4. Pour the can of tomatoes and juice into the pan and break down the tomatoes using a large spoon.

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

2019 



RETURN

INSTRUCTIONS/CONT.

5. Season with salt and pepper and bring the sauce to a simmer.
6. Cook down to roughly ketchup consistency with some tomato chunks remaining.

EGGS

1. Fry 6 large eggs individually on a large, greased stovetop griddle until white is completely cooked and yolk is 25% cooked.
2. Rest on cool plate while you cook burger patties. (This is the magic in the burger and the thick but still runny yolk!)

BURGERS

1. Season and form 1/3-pound patties, spread a bit thin.
2. Cook burgers to medium rare.
3. Once burgers are done cooking, let them rest on a plate for 5 minutes.

SHAKSHUKA SUNRISE BURGER

LEORA BREESE | CALIFORNIA

2019 



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INSTRUCTIONS/CONT.

4. While burgers are resting, coat one side of your thick sourdough bread slices with olive.
5. Oil and lightly toast, being careful not to overheat olive oil.

ASSEMBLE

1. Spread mayo generously on bottom sourdough bread slice, followed by a layer of quick-pickled cucumber, your burger patty, a generous pile of warm shakshuka tomatoes, topped with the fried egg and the top slice. (You're going to need napkins, a lot of them!)

COOKING TIP

The shakshuka can be made in advance and stored in the fridge up to 3 days.



2018 

PERUVIAN-INSPIRED BURGERS

**WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS**

JULIE BECKWITH | ILLINOIS

SERVES 6



PAIRS WELL WITH
SAUVIGNON BLANC



RETURN



PRINT

PERUVIAN-INSPIRED BURGERS

WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS

JULIE BECKWITH | ILLINOIS

2018 



RETURN

INGREDIENTS

QUICK-PICKLED RED ONIONS

- 1 medium red onion, thinly sliced and rinsed
- 1 jalapeño pepper, seeded and minced
- 2 tablespoons lime juice
- 1 tablespoon red wine vinegar
- 1 tablespoon cilantro, finely chopped
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1/4 teaspoon sugar

GREEN SAUCE

- 1 cup mayonnaise
- 2 jalapeño peppers, seeded and roughly chopped
- 2 cloves garlic, minced
- 1 cup fresh cilantro, roughly chopped
- 1 tablespoon extra-virgin olive oil

PERUVIAN-INSPIRED BURGERS

WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS

JULIE BECKWITH | ILLINOIS

2018 



RETURN

INGREDIENTS/CONT.

- 1 tablespoon Sutter Home Sauvignon Blanc
- 1 tablespoon lime juice
- 1 teaspoon lime zest
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

BURGER PATTIES

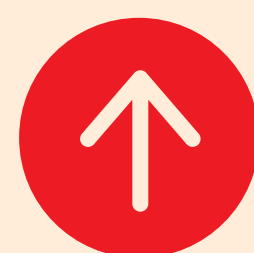
- 2 pounds 80% lean freshly ground chuck
- 1/3 cup white onion, freshly grated
- 2 cloves garlic, minced
- 1 tablespoon fresh oregano, finely chopped
- 2 teaspoons kosher salt
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon paprika
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin

PERUVIAN-INSPIRED BURGERS

WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS

JULIE BECKWITH | ILLINOIS

2018 



RETURN

INGREDIENTS/CONT.

- 1/2 teaspoon black pepper, freshly ground
- 1/4 cup vegetable oil, for rubbing on the grill rack
- 6 slices deli-style pepper jack cheese

BURGER ASSEMBLY & TOPPINGS

- 6 slices ripe tomato, 1/4 inch thick
- 1/4 teaspoon kosher salt
- 6 brioche hamburger buns, split
- 6 crisp green lettuce leaves

PERUVIAN-INSPIRED BURGERS

WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS

JULIE BECKWITH | ILLINOIS

2018 



RETURN

INSTRUCTIONS

QUICK-PICKLED RED ONIONS

1. Combine onion, jalapeño, lime juice, vinegar, cilantro, salt, black pepper and sugar in a small bowl.
2. Toss to coat; cover and set aside.

GREEN SAUCE

1. Add mayonnaise, jalapeño, garlic, cilantro, olive oil, Sutter Home Sauvignon Blanc, lime juice, lime zest, salt and black pepper to the bowl of a food processor.
2. Blend until smooth; cover and chill until ready to serve.

PERUVIAN-INSPIRED BURGERS

WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS

JULIE BECKWITH | ILLINOIS

2018 



RETURN

INSTRUCTIONS/CONT.

BURGER PATTIES

1. Preheat a gas grill to medium-high heat.
2. Gently combine the ground chuck, grated onion, garlic, oregano, kosher salt, crushed red pepper flakes, paprika, chili powder, cumin and black pepper.
3. Divide into 6 equal portions and form into patties to fit the buns.
4. Brush the grill rack with the vegetable oil and place the patties on the grill rack.
5. Cook, turning once, 3 to 4 minutes per side for medium rare.
6. During the last 2 minutes of cooking top each patty with 1 slice of the cheese.

PERUVIAN-INSPIRED BURGERS

WITH GREEN SAUCE &
QUICK-PICKLED RED ONIONS

JULIE BECKWITH | ILLINOIS

2018 



RETURN

INSTRUCTIONS/CONT.

BURGER ASSEMBLY & TOPPINGS

1. Lightly sprinkle tomato slices with kosher salt.
2. Place the buns, cut side down, on the outer edges of the grill rack to lightly toast.
3. Spread 1 tablespoon of the green sauce on the cut side of each bun half.
4. On each bun bottom, place one lettuce leaf, a burger patty, a slice of the tomato and equal amounts of the pickled red onions.
5. Add the bun tops and serve with a glass of crisp and refreshing Sutter Home Sauvignon Blanc.



2017 

SCAMPI PRAWN SLIDERS

WITH BLISTERED TOMATOES & LEMON-PESTO AIOLI

LAUREN KATZ | VIRGINIA

SERVES 6



PAIRS WELL WITH
PINOT GRIGIO



RETURN



PRINT

SCAMPI PRAWN SLIDERS

WITH BLISTERED TOMATOES & LEMON-PESTO AIOLI

LAUREN KATZ | VIRGINIA

2017 



RETURN

INGREDIENTS

PATTIES:

- 1/3 cup garlic butter croutons
- 1 lemon, zested
- 1/4 cup parsley, chopped
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds raw shrimp, peeled and deveined, tail off

AIOLI

- 3 tablespoons prepared pesto
- 1/3 cup mayonnaise
- 1 teaspoon fresh lemon juice
- 1 clove garlic, minced
- 1 tablespoon sutter home pinot grigio

SCAMPI PRAWN SLIDERS

WITH BLISTERED TOMATOES & LEMON-PESTO AIOLI

LAUREN KATZ | VIRGINIA

2017 



RETURN

INGREDIENTS/CONT.

BLISTERED TOMATOES

- 10 ounces cherry or grape tomatoes, (heirloom)
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

OTHER TOPPINGS

- 2 cups baby arugula, loosely packed
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 3 tablespoons salted butter, room temperature
- 1 clove garlic, minced
- 12 brioche slider buns
- 12 parmesan crisps

SCAMPI PRAWN SLIDERS

WITH BLISTERED TOMATOES & LEMON-PESTO AIOLI

LAUREN KATZ | VIRGINIA

2017 



RETURN

INSTRUCTIONS

PATTIES

1. Preheat a gas grill to medium-high heat.
2. Prepare grill grates with non-stick spray and place an oiled, seasoned cast iron sauté pan on one side of the grill to preheat.
3. In a large food processor, combine croutons, lemon zest, parsley, garlic, salt and pepper.
4. Process until the mixture becomes fine in texture, like breadcrumbs.
5. Add half of the shrimp and process with the crumb mixture until smooth.
6. Finely dice the other half of the shrimp on a cutting board.
7. Place both mixtures into a bowl and mix well.
8. Spray or oil hands with non-stick spray to form 12 small patties.
9. Place patties in the refrigerator until ready to grill.

SCAMPI PRAWN SLIDERS

WITH BLISTERED TOMATOES & LEMON PESTO AIOLI

LAUREN KATZ | VIRGINIA

2017 



RETURN

INSTRUCTIONS/CONT.

AIOLI

1. In a small bowl whisk pesto, mayonnaise, fresh lemon juice, minced garlic and Sutter Home Pinot Grigio until combined.
2. Cover and store in refrigerator.

BLISTERED TOMATOES

1. In a large Ziploc plastic bag, combine tomatoes, olive oil, salt and pepper.
2. Shake well and set aside.

OTHER TOPPINGS

1. In a separate bowl, toss arugula with the olive oil, lemon juice, salt and pepper.
2. Set aside.
3. In another small bowl combine the butter and minced garlic.
4. Mix well and spread on the inside of the top and bottom bun.

SCAMPI PRAWN SLIDERS

WITH BLISTERED TOMATOES & LEMON-PESTO AIOLI

LAUREN KATZ | VIRGINIA

2017 



RETURN

INSTRUCTIONS/CONT.

ASSEMBLY:

1. Grill tomatoes in the cast iron pan, turning occasionally for about 5-7 minutes, or until blistered and softened.
2. Remove tomatoes from heat and roughly chop.
3. Place buns on the grill, buttered side down for 30 seconds – 1 minute.
4. Remove buns and spread the aioli on the bottom bun.
5. Grill shrimp patties for 2-3 minutes per side or until just done in the center.
6. Place patties on top of the aioli, top with tomatoes, arugula, parmesan crisps and the top bun.
7. Enjoy immediately with chilled Sutter Home Pinot Grigio.



2016 

INDONESIAN SATAY BURGERS

SARAH BROOMER | CALIFORNIA

SERVES 6



PAIRS WELL WITH

GEWURZTRAMINER



RETURN



PRINT

INDONESIAN SATAY BURGERS

SARAH BROOMER | CALIFORNIA

2016 



RETURN

INGREDIENTS

CRISPY SHALLOTS

- 1 cup vegetable oil
- 3 large shallots, peeled and thinly sliced
- Large pinch kosher salt

PEANUT COCONUT SAMBAL SAUCE

- 1/2 cup mayonnaise
- 1/4 cup coconut cream (not coconut milk, although you can skim the thicker part from a can of coconut milk)
- 1/3 cup sambal oelek
- 1/2 tablespoon tamarind concentrate
- 2 cloves garlic, finely minced
- 2/3 cup chopped roasted, salted peanuts

INDONESIAN SATAY BURGERS

SARAH BROOMER | CALIFORNIA

2016 



RETURN

INGREDIENTS/CONT.

PATTIES:

- 2 ¹/₂ tablespoons soy sauce
- 1 teaspoon ground coriander
- 2 tablespoons dark brown sugar
(can use palm sugar, if available)
- 2 kaffir lime leaves, finely chopped
- 1 (2-inch) piece lemongrass, peeled and finely chopped
- 2 cloves garlic, finely minced
- 1 teaspoon grated fresh ginger
- ³/₄ teaspoon freshly ground black pepper
- 2 pounds ground beef
- ¹/₃ cup finely chopped shallots

INDONESIAN SATAY BURGERS

SARAH BROOMER | CALIFORNIA

2016 



RETURN

INGREDIENTS/CONT.

OTHER:

- Vegetable oil, for brushing on the grill rack
- 6 (approximately 4" wide) white hamburger buns
- 2 cups cilantro sprigs
- 2 cups prawn crackers
(or other asian shrimp-flavored chips)

INDONESIAN SATAY BURGERS

SARAH BROOMER | CALIFORNIA

2016 



RETURN

INSTRUCTIONS

1. Preheat a gas grill to medium-high heat.
2. To make Crispy Shallots, in a large skillet, heat oil over medium heat. When hot, add shallots and cook for 10 to 15 minutes, stirring frequently, until shallots are medium-dark brown. Pour shallots and oil into a strainer to drain off oil. Transfer shallots to paper towels to drain. Blot with paper towels until most of the oil has been removed. Season with salt.
3. To make Peanut Coconut Sambal Sauce, in a small mixing bowl, combine mayonnaise, coconut cream, sambal oelek, tamarind concentrate, garlic, and peanuts.
4. To make patties, in a large mixing bowl, combine soy sauce, coriander, sugar, kaffir lime leaves, lemongrass, garlic, ginger, and pepper. Add ground beef and shallots. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the buns.

INDONESIAN SATAY BURGERS

SARAH BROOMER | CALIFORNIA

2016 



RETURN

INSTRUCTIONS/CONT.

5. Place the patties on the rack, cover, and cook, turning once, just until done, about 3 minutes on each side for medium-rare. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, spread a generous layer of Peanut Coconut Sambal Sauce on the cut side of the buns. On each bun bottom, place crispy shallots, cilantro sprigs, a patty, and prawn crackers. Add the bun tops and serve.



2015 

SWEET & SMOKY SPANISH BEEF BURGERS

**PICKLED SAFFRON PEARS &
SMOKY PAPRIKA AIOLI**

HYLLIS O'SHAUGHNESSY | ILLINOIS

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

SWEET & SMOKY SPANISH BEEF BURGERS

2015 



RETURN

**PICKLED SAFFRON PEARS &
SMOKY PAPRIKA AIOLI**

HYLLIS O'SHAUGHNESSY | ILLINOIS

INGREDIENTS

PICKLED SAFFRON PEARS

- 3/4 cup sherry vinegar
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/8 teaspoon saffron threads
- 1 Bosc pear, peeled, cored and small diced
- 1 large shallot, peeled and thinly sliced
- 1 teaspoon black sesame seeds

SMOKY PAPRIKA AIOLI

- 3/4 cup mayonnaise
- 1/2 cup jarred piquillo peppers or roasted red peppers, drained and patted dry
- 1 teaspoon hot, smoked Spanish paprika
- 1 clove garlic, crushed

SWEET & SMOKY SPANISH BEEF BURGERS

**PICKLED SAFFRON PEARS &
SMOKY PAPRIKA AIOLI**

HYLLIS O'SHAUGHNESSY | ILLINOIS

2015 



RETURN

INGREDIENTS/CONT.

CRISPY PROSCIUTTO

- 1/2 cup canola oil
- 6 thin slices prosciutto

PATTIES

- 2 pounds ground chuck
- 1/2 cup peeled, shredded Bosc pear
- 2 garlic cloves, minced
- 2 teaspoon salt
- 1 teaspoon freshly ground black pepper
- Vegetable oil, for brushing the grill rack
- 6 1-ounce slices Manchego cheese
- 6 soft sesame seed buns, split
- 1 1/2 cups baby arugula

SWEET & SMOKY SPANISH BEEF BURGERS

2015 



RETURN

**PICKLED SAFFRON PEARS &
SMOKY PAPRIKA AIOLI**

HYLLIS O'SHAUGHNESSY | ILLINOIS

INSTRUCTIONS

- 1.** Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
- 2.** To make the pickled saffron pears, bring the vinegar, sugar, salt and saffron to a boil in a small heat-proof saucepan over medium heat on the grill. Remove from the heat and let cool for 10 minutes. Put the diced pear and sliced shallots in a small bowl and pour the vinegar mixture over them. Cover and refrigerate for 20 minutes. Drain and stir in the black sesame seeds.
- 3.** To make the aioli, combine all of the ingredients in a blender and process until smooth. Transfer to a small bowl. Cover and refrigerate.

SWEET & SMOKY SPANISH BEEF BURGERS

2015 



RETURN

**PICKLED SAFFRON PEARS &
SMOKY PAPRIKA AIOLI**

HYLLIS O'SHAUGHNESSY | ILLINOIS

INSTRUCTIONS/CONT.

- 4.** To make the crispy prosciutto, heat the canola oil in a medium heat-proof skillet on the grill. When the oil is hot enough to make the prosciutto sizzle, add 3 slices to the skillet and cook until crisp. Transfer the prosciutto to paper towels to drain. Repeat with the remaining prosciutto.
- 5.** To make the patties, combine all of the ingredients in a large bowl and gently but thoroughly mix. Divide into 6 equal portions and form into patties to fit the buns. Brush the grill rack with vegetable oil. Place the patties on the grill rack and cook for 4 to 5 minutes per side for medium. During the last 2 minutes of cooking, top each patty with a cheese slice and place buns, cut side down, on the outer edges of the grill rack to lightly toast.

SWEET & SMOKY SPANISH BEEF BURGERS

2015 



RETURN

**PICKLED SAFFRON PEARS &
SMOKY PAPRIKA AIOLI**

HYLLIS O'SHAUGHNESSY | ILLINOIS

INSTRUCTIONS/CONT.

6. To assemble the burgers, spread some aioli on the cut sides of the top and bottom buns. Place a prosciutto slice on each bun bottom followed by a cheese-topped patty. Top each patty with some pickled saffron pears and arugula. Add the bun tops and serve.



2014 

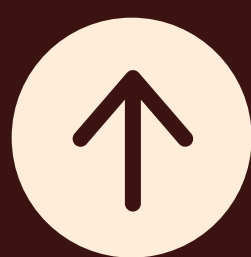
THE HEART & SEOUL OF KOREA BURGERS

HARRISON WHEELER | FLORIDA

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

THE HEART & SEOUL OF KOREA BURGERS

2014 



RETURN

HARRISON WHEELER | FLORIDA

INGREDIENTS

PEANUT BASIL SLAW

- 2 cups shredded Napa cabbage
- 1/4 cup chopped Thai basil
- 1/4 cup minced roasted red pepper
- 1/2 cup candied peanuts, chopped
- 3 tablespoons rice vinegar
- 1 teaspoon soy sauce
- 1/4 teaspoon toasted sesame oil

GOCHUJANG MAYO

- 1/3 cup gochujang
- 2 cloves garlic, finely minced
- 1 cup mayonnaise

CRISPY SPAM

- 8 ounces spam, cut into thin, 1-inch long matchsticks

THE HEART & SEOUL OF KOREA BURGERS

2014 



RETURN

HARRISON WHEELER | FLORIDA

INGREDIENTS/CONT.

PATTIES

- 2 pounds ground beef (75% to 80% lean)
- 1/4 cup minced green onions
- 1 clove garlic, finely minced
- 1/2 teaspoon finely minced fresh ginger
- 1 tablespoon soy sauce
- 1 teaspoon toasted sesame oil
- 1 teaspoon Morton's kosher salt
- 1/2 teaspoon freshly ground black pepper
- Vegetable oil, for brushing on the grill rack
- 6 King's Hawaiian Original Hamburger Buns
- 6 leaves redleaf lettuce
- 1 1/2 cups chopped plain rice cakes
(roughly 1-inch pieces)

THE HEART & SEOUL OF KOREA BURGERS

2014 



RETURN

HARRISON WHEELER | FLORIDA

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the peanut basil slaw, combine all of the ingredients in a large bowl. Cover and refrigerate. Drain before serving.
3. To make gochujang mayo, combine all of the ingredients in a small mixing bowl. Cover and refrigerate.
4. To make the crispy spam, heat a large skillet over medium-high heat. Add the spam and cook for 5 minutes or until crispy, stirring occasionally. Transfer to paper towels to drain.
5. To make the patties, combine all of the ingredients in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the buns.

THE HEART & SEOUL OF KOREA BURGERS

2014 



RETURN

HARRISON WHEELER | FLORIDA

INSTRUCTIONS/CONT.

6. Brush the grill rack with vegetable oil.
Place the patties on the rack, cover, and cook, turning once, just until done, about 4 minutes on each side for medium-rare. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to lightly toast.
7. To assemble the burgers, spread a layer of gochujang mayo on the cut sides of each bun. On each bun bottom, place a leaf of redleaf lettuce, some crispy Spam, a few pieces of rice cake, a patty and an equal amount of peanut basil slaw. Add the bun tops and serve.



2013 

CHIPOTLE BACON MAPLE JAM BURGERS

MICHAEL COHEN | CALIFORNIA

SERVES 6



PAIRS WELL WITH

WHITE ZINFANDEL



RETURN



PRINT

CHIPOTLE BACON MAPLE JAM BURGERS

2013 



MICHAEL COHEN | CALIFORNIA

INGREDIENTS

CHIPOTLE BACON MAPLE JAM

- 10 ounces bacon, sliced crosswise into 3/4-inch pieces
- 1 onion, minced
- 2 cloves garlic, minced
- 2 tablespoons maple syrup
- 1 chipotle chile in adobo sauce, finely chopped
- 1 tablespoon adobo sauce
- 3 tablespoons apple cider vinegar
- 1/4 cup Sutter Home Zinfandel
- Large pinch kosher salt
- Large pinch freshly ground black pepper
- 2 tablespoons Dijon mustard

CHIPOTLE BACON MAPLE JAM BURGERS

2013 



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MICHAEL COHEN | CALIFORNIA

INGREDIENTS/CONT.

PEAR, SPINACH & HAZELNUT SALAD

- 1 cup julienned pear
- 1 cup baby spinach
- 1/3 cup chopped toasted hazelnuts
- 2 tablespoons finely minced onion
- 1 teaspoon maple syrup
- 1 teaspoon apple cider vinegar
- Large pinch kosher salt
- Large pinch freshly ground black pepper

CHIPOTLE BACON MAPLE JAM BURGERS

2013 



RETURN

MICHAEL COHEN | CALIFORNIA

INGREDIENTS

PATTIES

- 2 pounds ground chuck
- 1 chipotle chile in adobo sauce, finely chopped
- $\frac{3}{4}$ teaspoon finely chopped fresh rosemary leaves
- $\frac{1}{2}$ teaspoon fresh thyme leaves
- 2 teaspoons kosher salt
- $\frac{3}{4}$ teaspoon freshly ground black pepper

- Vegetable oil, for brushing on the grill rack
- 6 ounces Maytag or other blue cheese, crumbled
- 6 bakery white hamburger buns, split
- 1 $\frac{1}{2}$ cups Kettle Brand Sour Cream and Onion Potato Chips

CHIPOTLE BACON MAPLE JAM BURGERS

2013 



MICHAEL COHEN | CALIFORNIA

INSTRUCTIONS

1. Heat a grill to medium-high.
2. To make the jam, heat a large fireproof skillet on the grill. Add the bacon and cook for about 5 minutes or until just starting to crisp. Remove the bacon from the skillet, leaving the rendered fat. Add the onion and cook, stirring occasionally, for 3 minutes. Add the garlic and cook, stirring occasionally, for 30 seconds. Return the bacon to the skillet and add the syrup, chile, adobo sauce, vinegar, wine, salt, and pepper. Bring to a boil, then reduce the heat to low and cook, stirring occasionally, for 40 minutes. If the mixture gets too dry, add a little water. Stir in the mustard and set aside.
3. To make the salad, combine all of the ingredients in a mixing bowl.

CHIPOTLE BACON MAPLE JAM BURGERS

2013 



RETURN

MICHAEL COHEN | CALIFORNIA

INSTRUCTIONS/CONT.

4. To make the patties, combine all of the ingredients in a bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the buns.
5. Brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, just until done, about 4 minutes on each side for medium-rare. During the last few minutes of cooking, top the patties with equal amounts of the cheese and place the buns, cut sides down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, spread a generous layer of the jam on the cut sides of the buns. On each bun bottom place a portion of the salad, a cheese-topped patty, and some of the chips. Add the bun tops and serve immediately.



2012 

7 TRAIN CAMELIZED GREEN CURRY BURGERS

ERIN EVENSON | NEW YORK

SERVES 6



PAIRS WELL WITH

GEWURZTRAMINER



RETURN



PRINT

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INGREDIENTS

GREEN CURRY GLAZE

- 1 cup coarsely chopped fresh cilantro
- 3 tablespoons grated fresh ginger
- 2 jalapeño chiles, stemmed and coarsely chopped
- 2 fresh kaffir lime leaves
- 1 stalk lemongrass, outer layers discarded, bruised with the back of a chef's knife and chopped
- 1/3 cup coconut milk
- 1/3 cup low-sodium soy sauce
- 3 tablespoons honey
- 2 tablespoons Asian toasted sesame oil
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon kosher salt

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INGREDIENTS/CONT.

MINTED BASIL AIOLI

- 1 cup homemade or good-quality mayonnaise
- 3 cloves garlic
- 1/2 cup fresh basil leaves
- 1/2 cup fresh mint leaves
- 6 slices pancetta

CRISPY WATERCRESS SALAD

- 3 1/2 cups canola oil
- 1 cup rice flour
- 1 cup chilled seltzer water
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2 heads (bunches) young watercress, stem ends trimmed

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INGREDIENTS/CONT.

- 3 shallots, thinly sliced
- Zest and juice of 1 lime
- 1 tablespoon unseasoned rice vinegar
- 2 teaspoons low-sodium Thai fish sauce
- 1/2 teaspoon sugar
- 1 teaspoon Sriracha hot chile sauce

PATTIES

- 2 pounds ground chuck
- Fat from cooking pancetta (above)
- Vegetable oil, for brushing on the grill rack
- 6 French sandwich rolls, split
- 1 1/4 cups chopped roasted salted cashews

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INSTRUCTIONS

1. Heat a gas grill to medium-high.
2. To make the glaze, combine all of the ingredients in a blender and blend until completely pureed. Pass the mixture once through a sieve to remove any errant chunks, cover, and set aside.
3. To make the aioli, combine all of the ingredients in a food processor and process to a smooth paste. Transfer to a bowl, cover, and refrigerate until assembling the burgers.
4. Place a large, high-sided, cast-iron skillet on the grill rack. Add the pancetta and cook until crisp, 7 to 8 minutes. Transfer to paper towels to drain and pour the fat from the skillet into a large bowl; reserve.

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INSTRUCTIONS/CONT.

5. To make the salad, return the skillet to the grill, add the canola oil, and heat until shimmering, about 325 °F. Combine the flour, seltzer water, baking powder, salt, and pepper in a large bowl and whisk to blend well. Add the watercress and stir to coat.
6. Add the shallots to the hot oil and fry until golden brown and crisp, 30 to 45 seconds. Transfer to paper towels to drain. Working in small batches, remove the watercress from the batter, allowing excess batter to drip back into the bowl, and fry until golden brown and crisp, 45 to 50 seconds. Transfer to paper towels to drain.
7. In a small bowl, whisk together the lime zest and juice, vinegar, fish sauce, sugar, and hot sauce until combined. Set aside.

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INSTRUCTIONS/CONT.

8. To make the patties, add the chuck to the bowl containing the reserved pancetta fat and combine using your hands. Form the meat into 6 equal patties that are slightly larger in circumference than the buns.
9. Brush the grill rack with vegetable oil. Place the patties on the rack and cook for 4 to 5 minutes, or until juices begin emerging from the top of the patties. Baste the patties liberally with the glaze, turn, and douse the other side with the remaining glaze. Grill for 4 to 5 minutes longer (for medium-rare) or until desired doneness. Transfer the patties to a plate to rest until assembling the burgers.
10. Grill the rolls, cut side down, until they are toasted lightly. Place the cashews on a plate. Spread the cut sides of the rolls with the aioli and dip each roll top, aioli side down, into the cashews, pressing gently to make sure that the nuts adhere.

7 TRAIN CARAMELIZED GREEN CURRY BURGERS

2012 



RETURN

ERIN EVENSON | NEW YORK

INSTRUCTIONS/CONT.

11. To assemble the burgers, combine the fried shallots and watercress in a large bowl and toss to combine. Drizzle the lime dressing over the mixture and toss again. Place a pancetta slice on each bottom bun, followed by a patty. Place a mound of the watercress salad atop each patty. Finally, add the cashew-crusted bun tops. Serve immediately.



2011 

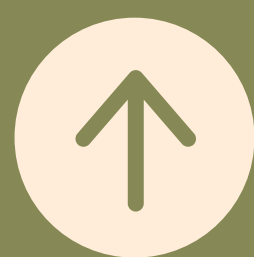
SCREEN PORCH BURGERS

JENNIFER BECKMAN | VIRGINIA

SERVES 6



PAIRS WELL WITH
SAUVIGNON BLANC



RETURN



PRINT

SCREEN PORCH BURGERS

JENNIFER BECKMAN | VIRGINIA

2011 



RETURN

INGREDIENTS

SWEET CORN-BASIL PIMENTO CHEESE

- 6 ounces sharp white cheddar cheese
- 1 cup sweet corn kernels, from 3 ears corn
- 1/2 cup thinly sliced basil leaves
- 1/2 cup mayonnaise

BREAD AND BUTTER FRICKLES

- 1 cup vegetable oil
- 12 bread and butter sandwich-cut pickles
- 1 cup all-purpose flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup cornmeal
- 1/2 cup panko breadcrumbs
- 3/4 teaspoon kosher salt, divided

SCREEN PORCH BURGERS

JENNIFER BECKMAN | VIRGINIA

2011 



RETURN

INGREDIENTS/CONT.

PATTIES

- 2 pounds ground chuck
- 1/2 cup finely sliced scallions
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

TO SERVE

- 6 King's Hawaiian Sandwich Rolls
- 6 1/4-inch slices heirloom tomato
- 1/4 teaspoon kosher salt
- 6 leaves red-leaf lettuce

SCREEN PORCH BURGERS

JENNIFER BECKMAN | VIRGINIA

2011 



RETURN

INSTRUCTIONS

1. To make the Sweet Corn-Basil Pimento Cheese, shred the cheddar on a box grater.

Stir together shredded cheese, sweet corn, sliced basil leaves and mayonnaise in a medium bowl, and set aside until ready to serve.

2. To make the Bread and Butter Frickles, preheat all burners on a gas grill to high. Place a large, cast-iron skillet on the grates, and heat for at least 5 minutes. Carefully add the oil to the hot pan, and heat to 350 degrees.

While the pan preheats, lay out the pickle slices in a single layer on a kitchen towel. Blot with a second kitchen towel. Arrange three small bowls into a breading station: place the flour in the first, beat the eggs and milk in the second, and mix the cornmeal and panko in the third. Season contents of each bowl with $\frac{1}{4}$ teaspoon kosher salt and mix to combine. Bread the dried-off pickle slices by turning in the flour, then dipping in the egg mixture, and finally coating with the panko-cornmeal

SCREEN PORCH BURGERS

JENNIFER BECKMAN | VIRGINIA

2011 



RETURN

INSTRUCTIONS/CONT.

mixture. Fry the breaded pickles in batches, turning once, until golden brown and crisp, about 90 seconds per side. Drain on a rack set over a paper-towel-lined sheet pan. Carefully remove skillet from the grill grates, and reduce heat to medium-high.

To make the burger patties, gently combine chuck, scallions, salt and pepper. Divide into 6 portions, and form each into a $\frac{3}{4}$ -inch thick patty roughly the diameter of the King's Sandwich Rolls. Grill the burgers on the preheated grill, turning once, until medium rare, about 3 minutes per side. After turning the burgers, arrange the sandwich rolls, cut sides down, around the edges of the grill to toast.

3. To assemble the burgers, place one burger patty on each of the toasted sandwich roll bottoms. Top with 2 criss-crossed frickles, a slice of heirloom tomato, and a crisp leaf of lettuce. Spread the top halves of the sandwich rolls with a scant quarter cup of the sweet

SCREEN PORCH BURGERS

JENNIFER BECKMAN | VIRGINIA

2011 



RETURN

INSTRUCTIONS/CONT.

corn-basil pimento cheese, and close the burgers. Enjoy on the screen porch, listening to the soothing sounds of a summer evening, accompanied by a crisp, cold glass of Sutter Home Sauvignon Blanc.



2010 

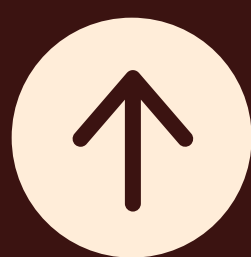
STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

2010 



RETURN

INGREDIENTS

STRAWBERRY BBQ SAUCE

- 1 pound fresh strawberries, sliced
- 2 tablespoons tomato paste
- 1 tablespoon Dijon mustard
- 1 tablespoon red wine vinegar
- 1 tablespoon olive oil
- 1 tablespoon Worcestershire sauce
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- Pinch of red pepper flakes
- 1 tablespoon dark molasses
- 2 tablespoons brown sugar

STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

2010 



RETURN

INGREDIENTS/CONT.

PATTIES

- 2 ¹/₄ pounds ground chuck (20% fat)
- 2 tablespoons soy sauce
- 1 tablespoon ground black pepper
- 1 cup coarsely chopped fresh parsley
- 12 strips thick-cut smoked bacon

STRAWBERRY SALAD

- ¹/₂ cup thinly sliced red onion
- ¹/₄ cup red wine vinegar
- ¹/₂ teaspoon salt
- ¹/₂ teaspoon sugar
- 4 cups mixed salad greens
- ¹/₂ cup chopped or torn fresh basil leaves
- Remaining sliced strawberries from making sauce
- 4 ounces gorgonzola or other blue cheese, crumbled

STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

2010 



RETURN

INGREDIENTS/CONT.

- 1 tablespoon olive oil
- Pinch of salt
- Vegetable oil, for rubbing on the grill rack
- 6 thick slices Gruyere cheese
- 6 brioche hamburger buns, split

STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

2010 



RETURN

INSTRUCTIONS

- 1.** To make the sauce, place $\frac{2}{3}$ of the strawberries in a blender; reserve the remaining berries for the salad. Add the tomato paste, mustard, vinegar, olive oil, Worcestershire sauce, salt, black pepper, and red pepper flakes to the blender and pulse until smooth, about 1 minute. Pour the mixture into a fireproof saucepan and place on a gas grill over medium-high heat. Add the molasses and brown sugar and bring to a slow boil, stirring often, then remove from the heat, cover with foil and keep warm.
- 2.** To make the patties, combine all of the ingredients in a large bowl and mix together well while handling the meat as little as possible; this prevents it from becoming too dense. Divide the mixture into 6 equal portions and form into patties leaving a slight indentation in the center of patties; this allows the final product to be more equal in thickness when finished. Set aside until grilling.

STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

2010 



RETURN

INSTRUCTIONS/CONT.

3. Cook the bacon in a fireproof skillet on the grill over medium-high heat until browned. Drain on paper towels to remove excess grease. Set aside.
4. To begin preparing the salad, combine the onion, vinegar, salt, and sugar in a small bowl and set aside at room temperature to quick-pickle the onions. Combine the greens, basil, and remaining strawberries in a bowl, cover, and refrigerate until assembling the burgers. Keep the crumbled cheese chilled until assembly.
5. Heat the grill to medium-high. When the grill is ready, with a paper or cloth towel, rub the grill rack with vegetable oil to prevent sticking. Place the patties on the rack and cook until done to preference, 3 to 5 minutes. The top of the patty should look like it has cooked a little. Flip once and cook another 3 to 5 minutes. Do not push down on the patty because this will release the juices. Top each patty with the BBQ sauce then a slice of the Gruyere cheese, cover the grill, and cook for 1 minute longer.

STRAWBERRY BBQ BACON BURGERS

JAEGER STOLTZ | WASHINGTON

2010 



RETURN

INSTRUCTIONS/CONT.

Remove the patties from the grill and place the buns, cut side down, on the outer edges of the rack to toast lightly.

6. To assemble the burgers, top each bun bottom with a patty and two strips of the bacon. Lightly drain the pickled onions, add to the mixed greens along with the crumbled cheese, and toss to combine. Drizzle the salad with the olive oil, sprinkle with the salt, and toss again lightly. Pile a handful of the salad on the top of each bacon-topped patty; if a few bits fall off, there is no problem — these are little treasures for later. Spread a little more BBQ sauce on the toasted sides of the bun tops and place on top of the salad.

AWARD-WINNING RECIPES

2000 – 2009



30TH ANNIVERSARY
BURGER RECIPES & WINE PAIRINGS



2009 

ROMAN PATTY MELTS

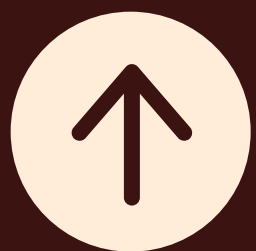
**WITH BALSAMIC PEPPERS & ONIONS
& SUN-DRIED TOMATO AIOLI**

SUZANNE BANFIELD | NEW JERSEY

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

ROMAN PATTY MELTS

2009 

**WITH BALSAMIC PEPPERS & ONIONS
& SUN-DRIED TOMATO AIOLI**

SUZANNE BANFIELD | NEW JERSEY



INGREDIENTS

BALSAMIC PEPPERS & ONIONS

- 2 tablespoons Colavita Extra Virgin Olive Oil
- 1 large red bell pepper, halved and thinly sliced
- 1 large onion, halved and thinly sliced
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 tablespoons Colavita balsamic glaze original

PATTIES

- 2 cloves garlic, minced
- 2 tablespoons chopped fresh oregano
- 1 tablespoon ground fennel seed
- 1 tablespoon sweet paprika
- 2 teaspoons salt
- 3/4 teaspoon freshly ground black pepper
- 2 ounces Pecorino Romano cheese, grated
- 1/4 cup Sutter Home Zinfandel

ROMAN PATTY MELTS

2009 

**WITH BALSAMIC PEPPERS & ONIONS
& SUN-DRIED TOMATO AIOLI**

SUZANNE BANFIELD | NEW JERSEY



RETURN

INGREDIENTS/CONT.

- 1 teaspoon Tabasco pepper sauce
- 2 pounds ground chuck

SUN-DRIED TOMATO AIOLI

- 1/2 cup mayonnaise
- 1/4 cup finely chopped sun-dried tomatoes packed in olive oil
- 1 tablespoon oil from sun-dried tomatoes
- 1 clove garlic, crushed
- Vegetable oil, for brushing on the grill rack
- 1/4 cup (1/2 stick) butter, softened
- 12 center-cut slices Italian bread
- 1 bunch fresh basil
- 6 ounces Pecorino Romano cheese, preferably Cacio de Roma, shredded (If not available, substitute with another SOFT sheep's milk cheese or even cow's milk Fontina).

ROMAN PATTY MELTS

2009 

**WITH BALSAMIC PEPPERS & ONIONS
& SUN-DRIED TOMATO AIOLI**

SUZANNE BANFIELD | NEW JERSEY



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the peppers and onions, heat the oil in a fireproof skillet. Add the bell pepper, onion, salt, and pepper. Cook about 15 minutes, stirring occasionally, until the vegetables are softened. Add the glaze, and cook 5 minutes longer. Cover the pan with aluminum foil and keep warm.
3. To make the patties, combine the garlic, oregano, fennel, paprika, salt, pepper, and cheese in a large bowl. Add the wine, pepper sauce, and beef. Handling the meat as little as possible to avoid compacting it, mix well. Form the mixture into 6 equal oval patties to fit the bread slices, cover, and refrigerate until ready to grill.

ROMAN PATTY MELTS

2009 

**WITH BALSAMIC PEPPERS & ONIONS
& SUN-DRIED TOMATO AIOLI**

SUZANNE BANFIELD | NEW JERSEY



RETURN

INSTRUCTIONS/CONT.

4. To make the aioli, combine all the ingredients in a small bowl and mix well. Cover and refrigerate until assembling the patty melts.
5. Brush the grill rack with vegetable oil. Place the patties on the rack and cover, cook turning once, until done to preference, 4 to 5 minutes on each side for medium. Butter both sides of the bread slices, place on the rack, and toast one side only until golden brown.
6. To assemble the patty melts, spread the toasted sides of the bread slices with the aioli. Top 6 of the slices with equal portions of the peppers and onions, the patties, a few basil leaves, an equal portion of the cheese, and the remaining bread slices with aioli sides down. Return the patty melts to the grill and cook, turning once, until the outside bread is toasted, about 1 minute per side. Serve immediately.



2008 

HAWAII DA KINE BURGERS

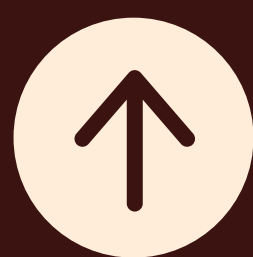
**WITH SWEETCHILI GLAZE, GINGER
GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD**

KRISTINE SNYDER | HAWAII

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

HAWAII DA KINE BURGERS

2008 

WITH SWEET-CHILI GLAZE, GINGER GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD



RETURN

KRISTINE SNYDER | HAWAII

INGREDIENTS

GINGER GOAT-CHEESE SPREAD

- 4 ounces Surfing Goat Dairy's Rolling Green goat cheese (made with fresh garlic chives) or other garlic-flavored mild goat cheese
- 1/2 cup mayonnaise
- 2 1/2 tablespoons finely minced fresh ginger

PATTIES

- 3 ounces spicy Hawaiian Portuguese sausage or other Portuguese sausage, such as linguica
- 2 pounds ground chuck
- 1/3 cup minced ripe papaya
- 1/3 cup minced Maui or other sweet onion
- 5 teaspoons McCormick's Gourmet Collection Asian-style Spiced Sea Salt, or 1 1/2 teaspoons coarse sea salt

HAWAII DA KINE BURGERS

2008 

WITH SWEET-CHILI GLAZE, GINGER GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD



KRISTINE SNYDER | HAWAII

INGREDIENTS/CONT.

SWEET CHILI GLAZE

- $\frac{2}{3}$ cup Thai sweet chili sauce
- 2 $\frac{1}{2}$ tablespoons Japanese shoyu (soy sauce), preferably Yamasa brand

HOT WATERCRESS SALAD

- 3 tablespoons macadamia nut oil or peanut oil
- 2 small ripe Hass avocados, pitted, peeled, and thinly sliced lengthwise
- 1 $\frac{1}{2}$ tablespoons fresh lemon juice, preferably Meyer variety
- $\frac{1}{2}$ ripe papaya, coarsely chopped
- 5 cups chopped watercress
- 2 small Maui or other sweet onions, thinly sliced and separated into rings
- 2 large garlic cloves, minced
- $\frac{1}{4}$ teaspoon crushed red pepper flakes

HAWAII DA KINE BURGERS

WITH SWEET-CHILI GLAZE, GINGER GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD

KRISTINE SNYDER | HAWAII

2008 



RETURN

INGREDIENTS/CONT.

- 2 tablespoons Japanese shoyu (soy sauce), preferably Yamasa brand
- Vegetable oil, for brushing on the grill rack
- 6 high-quality seeded hamburger buns or sandwich rolls, split

HAWAII DA KINE BURGERS

WITH SWEET-CHILI GLAZE, GINGER GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD

KRISTINE SNYDER | HAWAII

2008 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the spread, combine the cheese, mayonnaise, and ginger in a small bowl. Cover and set aside.
3. To make the patties, place the sausage in a food processor and process until finely chopped. Transfer to a large bowl and add the chuck, papaya, onion, and spiced salt. Combine well, handling the meat as little as possible to avoid compacting it. Form into 6 patties and refrigerate until ready to grill.
4. To make the glaze, combine the sweet chili sauce and soy sauce in a small bowl. Set aside.

HAWAII DA KINE BURGERS

2008 

WITH SWEET-CHILI GLAZE, GINGER GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD



RETURN

KRISTINE SNYDER | HAWAII

INSTRUCTIONS

5. To make the salad, pour the oil into a fire-proof skillet and heat on the grill until it reaches its smoking point. While the oil is heating, halve the avocado slices and place in a large bowl. Add the lemon juice and toss gently. Layer the papaya, watercress, onions, garlic, and pepper flakes over the avocado and carefully drizzle the hot oil over the top. Add the soy sauce and toss to combine.
6. Brush the grill rack with oil. Place the patties on the rack, cover, and cook for 4 to 5 minutes per side, basting often with the glaze until the desired doneness is reached. During the last few minutes of cooking, place the buns cut sides down on the outer edges of the rack to toast lightly.

HAWAII DA KINE BURGERS

2008 

WITH SWEET-CHILI GLAZE, GINGER GOAT-CHEESE SPREAD, & HOT WATERCRESS SALAD

KRISTINE SNYDER | HAWAII



RETURN

INSTRUCTIONS

7. To assemble the burgers, spread the goat cheese spread over the cut sides of the bun tops. Place a patty on each bun bottom and top with equal portions of the salad. Add the bun tops and devour.
8. Hawaii's Surfing Goat Dairy has won 16 national awards, and their cheese can be found in Hawaii and California or purchased online. Due to papaya's tenderizing enzyme, do not make the patties more than 2 hours before grilling. Some sweet onions can still have a pungent bite. To remove the "bite," soak the onion slices in iced water for 15 to 20 minutes; drain on paper towels. The quality of the buns or rolls is more important than the type. They should be fresh and moist but not airy or delicate; they need to be substantial enough to hold the patties without falling apart.



2007 

SWEET-HOT THAI BURGERS

KAREN BERNARDS | OREGON

SERVES 6



PAIRS WELL WITH
WHITE ZINFANDEL



RETURN



PRINT

SWEET-HOT THAI BURGERS

KAREN BERNARDS | OREGON

2007 



RETURN

INGREDIENTS

PATTIES

- 2 pounds freshly ground chuck
- 2 teaspoons kosher salt
- $\frac{3}{4}$ cup bottled Thai sweet chili sauce
- 4 green onions, sliced
- 1 cup Spicy Thai Kettle Chips, placed in a bag and smashed slightly

THAI SALAD

- $\frac{1}{4}$ cup fresh lime juice
- 2 cloves garlic, chopped
- 1 tablespoon Colavita Extra Virgin Olive Oil
- $\frac{3}{4}$ teaspoon kosher salt
- 2 teaspoons bottled Thai sweet chili sauce
- 1 tablespoon peeled and grated fresh ginger
- $\frac{1}{2}$ cup chopped fresh cilantro
- $\frac{1}{4}$ cup chopped fresh basil
- 1 English cucumber, cut into matchsticks

SWEET-HOT THAI BURGERS

KAREN BERNARDS | OREGON

2007 



RETURN

INGREDIENTS/CONT.

- 1 red bell pepper, cut into matchsticks
- 1 1/2 cups fresh bean sprouts

CILANTRO MAYONNAISE

- 1 cup mayonnaise
- 1 tablespoon lime juice
- 1/4 cup chopped cilantro
- 2-3 tablespoons vegetable oil, for brushing on the grill rack
- 6 good-quality potato hamburger buns, split

SWEET-HOT THAI BURGERS

KAREN BERNARDS | OREGON

2007 



RETURN

INSTRUCTIONS

- 1.** Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
- 2.** To make the mayonnaise, whisk the mayonnaise, lime juice, and cilantro in a small bowl. Cover with plastic wrap and set aside.
- 3.** To make the salad, whisk the lime juice, garlic, olive oil, salt, sweet chili sauce, ginger, cilantro, and basil in a small bowl. Combine the cucumber, red pepper, and bean sprouts in a large bowl. Toss with the dressing to coat. Cover with plastic wrap and set aside.
- 4.** To make the patties, combine the chuck, salt, sweet chili sauce, green onions, and chip pieces in a large bowl, handling as little as possible. Shape into 6 patties to fit the buns. Loosely cover with plastic wrap and set aside.

SWEET-HOT THAI BURGERS

KAREN MCMINNVILLE | OREGON

2007 



RETURN

INSTRUCTIONS

5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once until done to preference – 5 to 7 minutes on each side for medium. Place the buns, cut side down, on the outer edges of the grill rack to toast lightly during the last 2 minutes of grilling.
6. To assemble the burgers, spread a generous amount of the cilantro mayonnaise over the cut sides of the buns. On each bun bottom, place a grilled patty, followed by equal portions of the Thai salad, add the top bun and serve.



2006 

BORN IN BERKELEY BURGERS

CAMILLA SAULSBURYS | TEXAS

SERVES 6



PAIRS WELL WITH
CHENIN BLANC



RETURN

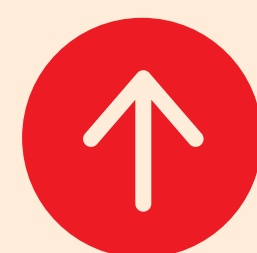


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BORN IN BERKELEY BURGERS

CAMILLA SAULSBURYS | TEXAS

2006 



RETURN

INGREDIENTS

PATTIES

- 2 pounds ground chuck
- 3/4 cup packed fresh basil leaves, chopped
- 3/4 cup drained and chopped sun-dried tomatoes (packed in oil)
- 1/2 cup grated onion
- 3 garlic cloves, minced or pressed
- 1 1/2 teaspoons salt

LEMON-GRILLED FENNEL

- 3 medium-sized lemons, preferably Meyer variety
- 4 medium-sized fennel bulbs, tops removed, sliced into rings
- 2 tablespoons Colavita Extra Virgin Olive Oil
- 1/4 teaspoon salt
- 12 slices thick-cut, black pepper bacon or regular thick-cut bacon

BORN IN BERKELEY BURGERS

CAMILLA SAULSBURYS | TEXAS

2006 



RETURN

INGREDIENTS/CONT.

ARUGULA-FIG TOPPING

- 1/2 cup chopped walnuts
- 4 teaspoons balsamic vinegar
- 4 tablespoons Colavita Extra Virgin Olive Oil
- Salt
- 6 fresh figs, stemmed and sliced lengthwise
- 3 cups prewashed bagged baby arugula, roughly torn
- 2 to 3 tablespoons vegetable oil, for brushing on the grill rack
- 3/4 pound aged Teleme cheese (Semi-soft cheese made in northern California), sliced thinly (Camembert or Brie may be substituted)
- 6 good-quality hamburger buns, split (Not too hard; you should be able to get your teeth through without working up a sweat!)

BORN IN BERKELEY BURGERS

CAMILLA NACOGDOCHES | TEXAS

2006 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the patties, combine the chuck, basil, sun-dried tomatoes, onion, garlic, and salt in a large bowl, handling as little as possible. Shape into 6 patties to fit the bun size. Loosely cover with plastic wrap and set aside.
3. To prepare the fennel, grate 2 teaspoons zest from the lemons. Juice the lemons to yield 2 tablespoons juice. Put the fennel rings in a medium-sized bowl and toss with the lemon juice, oil, and salt. Put the fennel in a grill basket and grill, shaking the basket occasionally, until soft, 10 to 12 minutes. Transfer the fennel to a sheet of foil, sprinkle with the lemon zest, and wrap to keep warm.
4. Heat a large, heavy nonstick fire-proof skillet on the grill. Add the bacon and cook until crisp. Transfer to paper towels to drain. Wrap in foil to keep warm.

BORN IN BERKELEY BURGERS

CAMILLA NACOGDOCHES | TEXAS

2006 



RETURN

INSTRUCTIONS/CONT.

5. To make the topping, drain off the bacon fat from the skillet, wipe out the skillet with paper towels, and set the skillet back on the grill. Add the walnuts to the skillet and toast until golden and fragrant; set aside.
6. Whisk the vinegar with the oil in a small bowl and season with salt to taste. Combine the figs, arugula, and toasted walnuts in a medium bowl. Toss with just enough dressing to coat.
7. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference – 5 to 7 minutes on each side for medium. Place the cheese slices on the patties during the last 3 minutes of grilling. Place the buns, cut side down, on the outer edges of the rack to toast lightly during the last 2 minutes of grilling.

BORN IN BERKELEY BURGERS

CAMILLA NACOGDOCHES | TEXAS

2006 



RETURN

INSTRUCTIONS/CONT.

8. To assemble the burgers, place equal portions of the warm grilled fennel on each bun bottom, followed by a cheese-topped patty, 2 bacon slices, and an equal portion of the fig-arugula topping. Add the bun tops and serve.
9. Even though this has several steps, none of the individual steps are difficult, and most all of the prep work can be done well ahead of time. You can (and I have!) cook the bacon ahead, too, and if you're having friends over, have them help with some or all of the chopping and slicing – it makes for a great party.



2005 

SWEET AND SPICY RED FEZ BURGERS

BARRY ROSENSTEIN | ILLINOIS

SERVES 6



PAIRS WELL WITH
MERLOT



RETURN



PRINT

SWEET AND SPICY RED FEZ BURGERS

BARRY ROSENSTEIN | ILLINOIS

2005 



RETURN

INGREDIENTS

MARRAKESH CARROT SALAD

- Juice of 1 lemon
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground paprika
- 1/4 teaspoon red pepper flakes
- 1 teaspoon kosher salt
- 1 teaspoon honey
- 1 teaspoon chopped fresh flat-leaf parsley
- 2 tablespoons Colavita Extra Virgin Olive Oil
- 1 pound carrots, peeled and grated

CHERMOULA MAYONNAISE

- 1/2 cup chopped fresh cilantro
- 4 garlic cloves, crushed
- 1 teaspoon ground cumin
- 1 teaspoon ground paprika

SWEET AND SPICY RED FEZ BURGERS

BARRY ROSENSTEIN | ILLINOIS

2005 



RETURN

INGREDIENTS/CONT.

- 1 teaspoon harissa (North African hot sauce)
- Juice of 1 lemon
- 1 teaspoon kosher salt
- 6 tablespoons Colavita Extra Virgin Olive Oil
- 1 cup mayonnaise

PATTIES

- 1 ¹/₂ pounds ground chuck
- ¹/₂ pound merguez (North African-style lamb sausage), casing discarded
- 2 ounces dried apricots, diced
- 2 ounces dried dates, diced
- 1 ¹/₂ teaspoons ground cumin
- 1 teaspoon ground cinnamon
- 3 tablespoons chopped fresh cilantro
- 3 tablespoons chopped fresh mint
- 2 teaspoons harissa

SWEET AND SPICY RED FEZ BURGERS

BARRY ROSENSTEIN | ILLINOIS

2005 



RETURN

INGREDIENTS/CONT.

- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper

OTHER INGREDIENTS

- Vegetable oil, for brushing the grill rack
- 6 Kaiser rolls, split
- 3 ounces red food coloring
- 3 cups shredded romaine lettuce

SWEET AND SPICY RED FEZ BURGERS

BARRY ROSENSTEIN | ILLINOIS

2005 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the carrot salad, combine the lemon juice, garlic, cumin, cinnamon, paprika, red pepper flakes, and salt in a bowl. Mix well to combine. Add the honey, parsley, olive oil, and carrots. Mix well and refrigerate until serving.
3. To make the chermoula mayonnaise, combine the cilantro, garlic, cumin, paprika, harissa, lemon juice, salt, and olive oil in a blender and process until well blended. Remove the mixture to a small bowl and fold in the mayonnaise. Refrigerate until serving.
4. To make the patties, combine the beef, merguez, apricots, dates, cumin, cinnamon, cilantro, mint, harissa, salt, and pepper in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the rolls.

SWEET AND SPICY RED FEZ BURGERS

BARRY ROSENSTEIN | ILLINOIS

2005 



RETURN

INSTRUCTIONS/CONT.

5. Brush the grill rack with oil. Place the patties on the rack, cover, and grill until browned on the bottoms, 3 to 4 minutes. Turn the patties and continue grilling until done to preference, about 5 minutes longer for medium. During the last few minutes of cooking, brush the tops of the rolls with the red food coloring and carefully place the rolls, cut side down, on the outer edges of the rack to toast lightly.

To assemble the burgers, place a generous amount of the chermoula mayonnaise over the cut sides of the rolls. On each roll bottom, place $\frac{1}{2}$ cup of the shredded romaine, a patty, and an equal amount of the carrot salad. Add the roll tops and serve.



2004 

GRILLED CALIFORNIA AVOCADO BLT BURGERS

WITH CARMELIZED ONIONS

CLINT STEPHENSON | TEXAS

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

GRILLED CALIFORNIA AVOCADO BLT BURGERS

WITH CARAMELIZED ONIONS

CLINT STEPHENSON | TEXAS

2004 



RETURN

INGREDIENTS

CARAMELIZED CHIPOTLE ONIONS

- 1 large sweet onion, halved and thinly sliced
- 1 tablespoon Tabasco Chipotle Pepper Sauce
- 1 tablespoon beef broth
- 1 tablespoon balsamic vinegar
- 1 tablespoon oil
- 1 tablespoon crushed fresh garlic
- 1 tablespoon dark brown sugar

POINT REYES BLUE-CHEESE SPREAD

- 6 1/2 ounces light garlic-and-herbs spreadable cheese
- 4 ounces Point Reyes blue cheese or other favorite blue cheese, crumbled

GRILLED CALIFORNIA AVOCADO BLT BURGERS

2004 



RETURN

WITH CARAMELIZED ONIONS

CLINT STEPHENSON | TEXAS

INGREDIENTS/CONT.

BURGERS

- 1 pound ground chuck
- 1 pound ground sirloin
- 1/3 cup minced sweet onion
- 1/4 cup Sutter Home Zinfandel
- 3 tablespoons minced fresh oregano, thyme, and basil (any combination)
- 1 tablespoon Tabasco Chipotle Pepper Sauce
- 1 1/2 teaspoons spicy seasoned salt
- Oil for brushing grill rack
- 12 California avocado slices (Prepare at the last minute, brushing with balsamic vinegar and sprinkling with spicy seasoned salt before grilling).

GRILLED CALIFORNIA AVOCADO BLT BURGERS

WITH CARAMELIZED ONIONS

CLINT STEPHENSON | TEXAS

2004 



RETURN

INGREDIENTS/CONT.

- 12 precooked bacon slices
- 6 soft Kaiser rolls (about 4 2¹/₂ inches in diameter), split
- Romaine lettuce leaves
- 6 large tomato slices, about 1/4-inch thick

GRILLED CALIFORNIA AVOCADO BLT BURGERS

2004 



RETURN

WITH CARAMELIZED ONIONS

CLINT STEPHENSON | TEXAS

INSTRUCTIONS

- 1.** In a grill with a cover, prepare a medium-hot fire for direct-heat cooking.
- 2.** For caramelized onions, combine onion, pepper sauce, broth, vinegar, oil, garlic, and brown sugar in a 10-inch nonstick skillet with a lid. When coals are ready, place covered pan on grill rack. Cook onion mixture for 15 to 20 minutes, stirring occasionally, until onions are caramelized and most of liquid is evaporated. Remove pan from grill and set aside.
- 3.** For spread, combine spreadable cheese and blue cheese in a saucepan; cover and set aside.
- 4.** For burgers, place ground beef in a large bowl. Drizzle in onion, Zinfandel, herbs, pepper sauce, and seasoned salt; mix gently. Shape beef mixture into 6 round patties.

GRILLED CALIFORNIA AVOCADO BLT BURGERS

2004 



RETURN

WITH CARAMELIZED ONIONS

CLINT STEPHENSON | TEXAS

INSTRUCTIONS/CONT.

5. Brush grill rack with vegetable oil.
Place patties on grill rack, cover, and cook about 4 minutes. Turn and continue cooking until done to preference.
6. Meanwhile, place saucepan with cheese spread on outer edge of grill rack to warm cheese mixture just until it reaches a very soft, spreading consistency. Remove saucepan from grill and set aside.
7. During final minutes of grilling patties, arrange avocado slices on a rimmed nonstick perforated grilling pan coated lightly with oil, and grill turning as necessary. During final 30 seconds, add bacon slices to pan. When avocados are nicely grilled and bacon is crisp, remove from grill. When patties are cooked, remove from grill, stacking to keep warm. Place rolls, outside down, on outer edges of grill to toast lightly.

GRILLED CALIFORNIA AVOCADO BLT BURGERS

WITH CARAMELIZED ONIONS

CLINT STEPHENSON | TEXAS

2004 



RETURN

INSTRUCTIONS/CONT.

8. To assemble burgers, spread a generous amount of cheese mixture over cut sides of rolls. On each roll bottom, layer lettuce, tomato slice, beef patty, caramelized onions, grilled avocado, and bacon. Add roll top and serve.



2003 

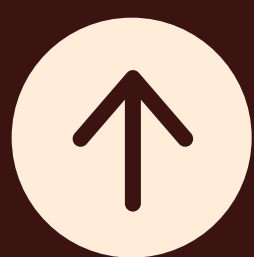
MY BIG FAT GRECO-INSPIRED BURGERS

SUSAN MELLO | NEW YORK

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

MY BIG FAT GRECO-INSPIRED BURGERS

SUSAN MELLO | NEW YORK

2003 



RETURN

INGREDIENTS

TZATZIKI WITH FETA

- 1 small cucumber, peeled, seeded, and chopped
- 1 1/2 cups plain yogurt
- 1 garlic clove, minced
- 3 tablespoons finely chopped fresh dill
- 1/2 cup crumbled Greek feta cheese

GRILLED EGGPLANT

- 3 tablespoons white wine vinegar
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup olive oil
- 1 large eggplant, sliced into rounds
1/2 -inch thick

MY BIG FAT GRECO-INSPIRED BURGERS

2003 



RETURN

SUSAN MELLO | NEW YORK

INGREDIENTS |

PATTIES

- 2 pounds ground lamb
- $\frac{3}{4}$ cup chopped fresh mint leaves
- 1 $\frac{1}{2}$ tablespoons ground cumin
- Salt
- Freshly ground black pepper

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 6 small pita breads, halved horizontally
- 3 cups chopped Romaine lettuce

MY BIG FAT GRECO-INSPIRED BURGERS

2003 



SUSAN MELLO | NEW YORK

INSTRUCTIONS

- 1.** To make the tzatziki, combine all of the ingredients in a bowl and mix well. Cover and refrigerate for **1** hour.
- 2.** Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
- 3.** To make the grilled eggplant, combine the vinegar, oregano, salt, and pepper in a small bowl and then whisk in the oil until the mixture is thick and well-blended. Arrange the eggplant slices in a 9 by 13-inch baking dish, pour the dressing over, and turn the eggplant to coat well. Set aside.
- 4.** To make the patties, combine the lamb, mint, and cumin, in a large bowl and season with salt and pepper. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the pita breads.

MY BIG FAT GRECO-INSPIRED BURGERS

SUSAN MELLO | NEW YORK

2003 



INSTRUCTIONS/CONT.

5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, just until done, about 4 minutes on each side for medium-rare. Grill the eggplant slices until tender, about 3 minutes on each side. During the last few minutes of cooking, place the pita breads, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, on each bread bottom, place $\frac{1}{2}$ cup lettuce, a patty, an equal portion of the tzatziki, and an eggplant slice. Add the bread tops and serve.



2002 

VITELLO FOCACCIA BURGER

ANNELLE WILLIAMS | VIRGINIA

SERVES 6



PAIRS WELL WITH
PINOT NOIR



RETURN



PRINT

VITELLO FOCACCIA BURGER

2002 

ANNELLE WILLIAMS | VIRGINIA



INGREDIENTS

CAPRESE TOPPING

- 12 tomato slices
- 12 fresh basil leaves
- 6 slices fresh mozzarella cheese
- 6 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon Dijon mustard
- 1 1/2 tablespoons dried Italian seasoning herb blend
- 1/2 teaspoon freshly ground black pepper

PATTIES

- 1 tablespoon olive oil
- 1/2 sweet yellow onion, chopped
- 1 1/2 garlic cloves, chopped
- 2 ounces hard salami, cubed
- 2 ounces prosciutto, sliced
- 1/2 cup grated Parmesan cheese

VITELLO FOCACCIA BURGER

ANNELLE WILLIAMS | VIRGINIA

2002 



RETURN

INGREDIENTS/CONT.

- 2 tablespoons chopped fresh flat-leaf parsley
- 1 1/2 pounds ground veal
- 1 egg, beaten
- 2 tablespoons Sauvignon Blanc

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 6 bun-sized focaccia bread sections, sliced horizontally
- 2 tablespoons butter, melted

VITELLO FOCACCIA BURGER

ANNELLE WILLIAMS | VIRGINIA

2002 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the topping, combine the tomatoes, basil, and mozzarella in a shallow bowl. Combine the oil, vinegar, and mustard in a small bowl and whisk to blend well. Add the herb blend and pepper and whisk again. Pour the mixture over the tomato mixture and set aside to marinate.
3. To make the patties, heat the olive oil in small fire-proof skillet on the grill rack. Add the onion and garlic and sauté until soft, about 5 minutes. Remove from the heat and set aside.
4. Combine the salami, prosciutto, Parmesan, and parsley in a food processor and process just until coarsely ground. Transfer the mixture to a large bowl and add the veal, onion mixture, egg, and Sauvignon Blanc. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the focaccia sections.

VITELLO FOCACCIA BURGER

ANNELLE WILLIAMS | VIRGINIA

2002 



RETURN

INSTRUCTIONS

5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, just until done to preference, 3 to 5 minutes on each side for medium. Remove from the heat and let rest while grilling the bread. Brush the cut sides of the focaccia with the butter and place, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, remove the tomatoes, basil, and mozzarella from the marinade. On each bottom focaccia, place a veal patty, 2 tomato slices, 2 basil leaves, and a slice of mozzarella. Add the focaccia tops and serve.



2001 

SOY-GLAZED SALMON BURGER

KRISTINE SNYDER | HAWAII

SERVES 6



PAIRS WELL WITH
SAUVIGNON BLANC



RETURN



PRINT

SOY-GLAZED SALMON BURGER

2001 

KRISTINE SNYDER | HAWAII



RETURN

INGREDIENTS

GINGER-LIME AIOLI

- 1/2 cup mayonnaise
- 2 tablespoons sour cream
- 2 cloves garlic, minced
- 2 teaspoons minced fresh ginger
- 1 tablespoon freshly squeezed lime juice
- 1/4 teaspoon salt

SOY GLAZE

- 1/3 cup low-sodium soy sauce
- 3 tablespoons honey
- 1 tablespoon unseasoned rice vinegar
- 1 tablespoon cornstarch
- 1 tablespoon plus 1 glass chilled Sauvignon Blanc

SOY-GLAZED SALMON BURGER

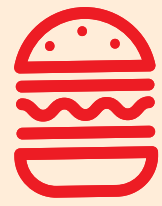
2001 

KRISTINE SNYDER | HAWAII



RETURN

INGREDIENTS



SERVES
6

PATTIES:

- 1 egg
- 2 tablespoons sour cream
- 1 tablespoon freshly squeezed lime juice
- 1 teaspoon Asian hot chile sauce
- 1 1/4 pounds skinless salmon fillets, chopped finely
- 2 green onions, thinly sliced
- 2 tablespoons chopped fresh mint leaves
- 2/3 cup fresh bread crumbs
- 1 teaspoon salt

OTHER INGREDIENTS

- Vegetable oil, for forming the patties and brushing on the grill rack
- 4 sesame buns, split
- 1/2 cucumber, peeled, seeded, and julienned

SOY-GLAZED SALMON BURGER

2001 

KRISTINE SNYDER | HAWAII



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the aioli, combine all of the ingredients in a bowl and mix well. Reserve 2 tablespoons for the patties and cover and refrigerate the remainder until serving.
3. To make the glaze, combine the soy sauce, honey, and rice vinegar in a small, heavy fireproof saucepan. Mix the cornstarch and 1 tablespoon Sauvignon Blanc in a small bowl until smooth and add to the soy mixture. Place on the grill rack and stir the mixture until it boils and thickens slightly, about 3 minutes. Meanwhile, sip the glass of Sauvignon Blanc, saving the remainder for grilling. Set the glaze aside.
4. To make the patties, combine the 2 tablespoons aioli, the egg, sour cream, lime juice, and chile sauce in a large bowl and whisk to blend well. Add the salmon, onion, mint, bread crumbs, and salt. Handling the salmon as little as possible to avoid compacting it, mix well. Coat your hands

SOY-GLAZED SALMON BURGER

2001 

KRISTINE SNYDER | HAWAII



INSTRUCTIONS/CONT.

with vegetable oil and divide the mixture into 4 equal portions, and form the portions into patties to fit the buns.

5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook until browned on the bottom, about 3 minutes. Recommence sipping the glass of Sauvignon Blanc. Turn the patties and brush the cooked side with soy glaze. Cook, turning and brushing frequently with the glaze, just until opaque throughout, 4 to 5 minutes longer. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, top each bun bottom with an equal portion of the cucumber strips, a patty, and an equal portion of the aioli. Add the bun tops and serve.



2000 

HAWAIIAN TUNA BURGERS

WITH MAUI WOWEE SALSA

JAMIE MILLER | MINNESOTA

SERVES 6



PAIRS WELL WITH
CHENIN BLANC



RETURN



PRINT

HAWAIIAN TUNA BURGERS

WITH MAUI WOWEE SALSA

JAMIE MILLER | MINNESOTA

2000 



RETURN

INGREDIENTS

MAUI WOWEE SALSA

- 2 cups chopped Maui onion (or other sweet onion)
- 1/2 cup minced green onions
- 1/4 cup pickled ginger, chopped
- 1/4 cup cilantro, chopped
- 2 tablespoons Asian sesame oil
- 1 1/2 tablespoons soy sauce
- 1 tablespoon freshly squeezed lime juice

PATTIES

- 2 pounds boneless, skinless yellowfin tuna, finely chopped
- 1/2 cup panko (Japanese bread crumbs)
- 1 egg, lightly beaten
- 1/4 cup Dijon mustard
- 2 tablespoons minced garlic

HAWAIIAN TUNA BURGERS

WITH MAUI WOWEE SALSA

JAMIE MILLER | MINNESOTA

2000 



RETURN

INGREDIENTS

- 2 tablespoons honey
- 1 1/2 tablespoons Asian sesame oil
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cayenne

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 6 sesame buns, split
- 1/2 cup bottled teriyaki sauce

HAWAIIAN TUNA BURGERS

WITH MAUI WOWEE SALSA

JAMIE MILLER | MINNESOTA

INSTRUCTIONS

2000 



RETURN

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the salsa, combine all of the ingredients in a bowl and mix well. Set aside to allow the flavors to blend.
3. To make the patties, combine the tuna, panko, egg, mustard, garlic, honey, sesame oil, salt, pepper, and cayenne in a large bowl. Handling the tuna as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the buns.
4. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, just until opaque throughout, about 4 minutes on each side. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to toast lightly.
5. To assemble the burgers, brush the cut sides of the buns with the teriyaki sauce. On each roll bottom, place a patty and an equal portion of the salsa. Add the bun tops and serve.

AWARD-WINNING RECIPES

1990 – 1999



30TH ANNIVERSARY

BURGER RECIPES & WINE PAIRINGS



1999 

DOWN ISLAND BURGERS

JULIE DEMATTEO | NEW JERSEY

SERVES 6



PAIRS WELL WITH
SAUVIGNON BLANC



RETURN



PRINT

DOWN ISLAND BURGERS

JULIE DEMATTEO | NEW JERSEY

1999 



RETURN

INGREDIENTS

MANGO MAYO

- 1/4 cup mayonnaise
- 1/2 cup diced ripe mango
- 2 teaspoons freshly squeezed lime juice

PATTIES

- 1 1/2 pounds ground pork
- 2 tablespoons Sauvignon Blanc
- 2 tablespoons Tabasco pepper sauce
- 1/4 cup panko (Japanese bread crumbs)
- 4 large garlic cloves, minced
- 4 teaspoons minced fresh ginger
- 4 teaspoons curry powder
- 1 teaspoon salt
- 1/2 teaspoon ground allspice

DOWN ISLAND BURGERS

JULIE DEMATTEO | NEW JERSEY

1999 



RETURN

INGREDIENTS

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 4 (1/2-inch thick) sweet onion slices
- 4 seeded sandwich rolls, split
- 1 bunch watercress, large stems discarded

DOWN ISLAND BURGERS

JULIE CLEMENTON | NEW JERSEY

1999 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the mayo, combine all of the ingredients in food processor and process until smooth.
3. To make the patties, combine the pork, Sauvignon Blanc, pepper sauce, panko, garlic, ginger, curry powder, salt, and allspice in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 4 equal portions and form the portions into patties to fit the rolls.
4. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference, 4 to 5 minutes on each side for medium. While the patties are cooking, place the onions on the grill rack and cook until golden brown and crisp-tender, 2 to 3 minutes per side. During the last few minutes of cooking, place the rolls, cut side down, on the outer edges of the rack to toast lightly.

DOWN ISLAND BURGERS

JULIE CLEMENTON | NEW JERSEY

1999 



RETURN

INSTRUCTIONS

5. To assemble the burgers, on each roll bottom, place a patty, an equal portion of the mayo, an onion slice, and a generous amount of watercress. Add the roll tops and serve.



1998 

CAROLINA PORK BBQ BURGERS

LARRY ELDER | NORTH CAROLINA

SERVES 6



PAIRS WELL WITH
SAUVIGNON BLANC



RETURN



PRINT

CAROLINA PORK BBQ BURGERS

LARRY ELDER | NORTH CAROLINA

1998 



RETURN

INGREDIENTS

CAROLINA COLESLAW

- 3 cups finely shredded green cabbage
- 1/2 cup julienned red and/or green bell pepper
- 2 green onions, chopped
- 2 tablespoons mayonnaise
- 2 tablespoons Sauvignon Blanc
- 2 teaspoons sugar
- Salt
- Freshly ground black pepper

BARBEQUE BURGER BALM

- 1/3 cup molasses
- 1/3 cup apple cider vinegar
- 1/4 cup spicy brown mustard
- 2 garlic cloves, minced
- 1/4 teaspoon ground cayenne
- Salt
- Freshly ground black pepper

CAROLINA PORK BBQ BURGERS

LARRY ELDER | NORTH CAROLINA

1998 



RETURN

INGREDIENTS

PATTIES

- 1 1/2 pounds ground pork
- 1/4 cup finely chopped red onion
- 1 teaspoon Paul Prudhomme Meat Magic Seasoning Blend or other meat seasoning blend

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 4 seeded hamburger buns, split

CAROLINA PORK BBQ BURGERS

LARRY ELDER | NORTH CAROLINA

1998 



RETURN

INSTRUCTIONS

- 1.** To make the coleslaw, combine the cabbage, pepper, and onions in a large bowl and toss well. Combine the mayonnaise, Sauvignon Blanc, sugar, and salt and pepper to taste in a small bowl and stir until well blended. Pour over the cabbage mixture, tossing to blend. Cover and refrigerate until serving.
- 2.** To make the balm, combine all of the ingredients, including salt and pepper to taste, in a small bowl. Stir to blend well and set aside.
- 3.** Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
- 4.** To make the patties, combine $\frac{1}{4}$ cup of the balm, the pork, onion, and seasoning blend in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 4 equal portions and form the portions into patties to fit the buns.

CAROLINA PORK BBQ BURGERS

LARRY ELDER | NORTH CAROLINA

1998 



RETURN

INSTRUCTIONS/CONT.

5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once and basting with the remaining balm, until done to preference, 4 to 5 minutes on each side for medium. During the last few minutes of cooking, place the buns, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, on each roll bottom, place a patty and an equal portion of the coleslaw. Add the bun tops and serve.



1997 

SICILIANO BURGER

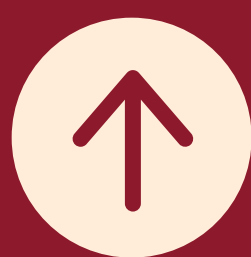
**WITH FRESH CILIEGINE AND
SWEET TOMATO BUTTER**

SUSAN ASANOVIC | CONNECTICUT

SERVES 6



PAIRS WELL WITH
RED BLEND



RETURN



PRINT

SICILIANO BURGER

WITH FRESH CILIEGINE AND
SWEET TOMATO BUTTER

SUSAN ASANOVIC | CONNECTICUT

1997 



RETURN

INGREDIENTS

SWEET TOMATO BUTTER

- $\frac{3}{4}$ cup sun-dried tomatoes packed in olive oil
- 2 tablespoons oil from sun-dried tomatoes
- 1 teaspoon mild honey
- $\frac{1}{2}$ cup red flame seedless grapes
(substitute green grapes, if necessary)
- 2 tablespoons plus one teaspoon brine-packed capers, rinsed and drained
- $\frac{1}{2}$ cup fresh flat-leaf parsley leaves, chopped
- Salt
- Freshly ground black pepper

PATTIES

- 1 pound ground veal
- $\frac{3}{4}$ pound ground beef
- 4 garlic cloves, minced
- $\frac{1}{2}$ cup fresh Italian bread crumbs
- $\frac{1}{4}$ cup pine nuts

SICILIANO BURGER

WITH FRESH CILIEGINE AND
SWEET TOMATO BUTTER

SUSAN ASANOVIC | CONNECTICUT

1997 



RETURN

INGREDIENTS/CONT.

- 1 teaspoon ground cinnamon
- Large pinch of ground cayenne
- 1 teaspoon dried rosemary, ground in spice grinder
- 1 teaspoon kosher salt, or more to taste
- Freshly ground black pepper
- 6 ciliegine (1/3-ounce fresh mozzarella cheese balls)

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 12 radicchio leaves, trimmed to fit the bread
- Oil from sun-dried tomatoes, for brushing on the radicchio
- 6 (3 by 4-inch) pieces Italian bread, preferably rosemary-semolina bread, halved lengthwise

SICILIANO BURGER

WITH FRESH CILIEGINE AND
SWEET TOMATO BUTTER

SUSAN ASANOVIC | CONNECTICUT

1997 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the tomato butter, combine the tomatoes, oil, honey, and grapes in a food processor and process to a paste. Transfer to a bowl and stir in the capers and parsley. Season to taste with salt and pepper. Set aside.
3. To make the patties, combine the veal, beef, garlic, bread crumbs, nuts, cinnamon, cayenne, and rosemary in a large bowl and season with salt and pepper. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and flatten into 6 disks. Place 1 ciliegine in the center of each disk, then bring up the meat to enclose the cheese in the middle. Form into six patties to fit the bread sections.

SICILIANO BURGER

WITH FRESH CILIEGINE AND
SWEET TOMATO BUTTER

SUSAN ASANOVIC | CONNECTICUT

1997 



RETURN

INSTRUCTIONS/CONT.

4. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference, 5 to 7 minutes on each side for medium. Meanwhile, brush the radicchio lightly with tomato oil and grill until charred but still crisp, about 4 minutes. During the last few minutes of cooking, place the bread, cut side down, on the outer edges of the rack to toast lightly.
5. To assemble the burgers, spread the tomato butter over the cut sides of the bread. On each bread bottom, place a radicchio leaf, a patty, and another radicchio leaf. Add the bread tops and serve.



1996 

MULLIGATAWNY BURGERS

LORI WELANDER | VERMONT

SERVES 6



PAIRS WELL WITH
SAUVIGNON BLANC



RETURN



PRINT

MULLIGATAWNY BURGERS

LORI WELANDER | VERMONT

1996 



RETURN

INGREDIENTS

CURRIED APPLE MAYONNAISE

- 1/2 cup mayonnaise
- 3 tablespoons peeled and finely chopped tart apple
- 1 teaspoon Dijon mustard
- 1/2 teaspoon curry powder
- Pinch of ground cayenne

PATTIES

- 1/2 cup sliced almonds
- 1 1/2 pounds freshly ground chicken
- 1 egg white, lightly beaten
- 2 tablespoons minced green onion
- 1/2 cup peeled and finely chopped tart apple
- Salt
- Freshly ground black pepper
- 1/3 cup fine fresh bread crumbs
- 1 teaspoon curry powder

MULLIGATAWNY BURGERS

LORI WELANDER | VERMONT

1996 



RETURN

INGREDIENTS/CONT.

- Vegetable oil, for brushing on the grill rack
- 6 sourdough rolls, split
- Young tender spinach leaves

MULLIGATAWNY BURGERS

LORI WELANDER | VERMONT

1996 



RETURN

INSTRUCTIONS

1. To make the mayonnaise, combine all of the ingredients in a small bowl and stir to blend well. Cover and refrigerate until serving.
2. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
3. To make the patties, place the almonds in a small fireproof skillet on the grill. Stir frequently until lightly golden brown, 5 to 10 minutes, and set aside to cool.
4. Combine the chicken, egg white, green onion, and apple in a large bowl and season with salt and pepper. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the rolls. Finely chop the toasted almonds and combine with the bread crumbs and curry powder in a shallow bowl, stirring well. Coat both sides of the patties with the almond mixture, pressing gently to adhere.

MULLIGATAWNY BURGERS

LORI WELANDER | VERMONT

1996 



RETURN

INSTRUCTIONS/CONT.

5. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, just until the juices run clear when the patties are pierced in the center, about 4 minutes on each side. During the last few minutes of cooking, place the rolls, cut side down, on the outer edges of the rack to toast lightly.
6. To assemble the burgers, decoratively fan several spinach leaves on the bottom half of each roll and top each with a patty and a generous dollop of the mayonnaise. Add the roll tops and serve.



1995 

CHICKEN ORIENTAL BURGERS

WITH GRILLED SHIITAKE

PORTER LANSING | COLORADO

SERVES 6



PAIRS WELL WITH

WHITE ZINFANDEL



RETURN



PRINT

CHICKEN ORIENTAL BURGERS

WITH GRILLED SHIITAKE

PORTER LANSING | COLORADO

1995 



RETURN

INGREDIENTS

BLACK-BEAN MUSTARD BASTING SAUCE

- 1/2 cup Asian black bean sauce
- 1/4 cup White Zinfandel
- 2 tablespoons stone ground mustard
- 2 teaspoons tamari
- 1 teaspoon prepared horseradish
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground cayenne

PATTIES

- 2 tablespoons sesame seeds
- 2 pounds ground chicken
- 2 tablespoons hoisin sauce
- 1 tablespoon chopped cilantro
- 1 tablespoon finely chopped green onion
- 1 teaspoon ginger juice

CHICKEN ORIENTAL BURGERS

WITH GRILLED SHIITAKE

PORTER LANSING | COLORADO

1995 



RETURN

INGREDIENTS/CONT.

- 1 teaspoon tamari
- 1 teaspoon cornstarch
- 1/2 teaspoon garlic powder
- 1/4 teaspoon sesame oil
- 1/4 teaspoon hot chile oil
- 1/4 teaspoon freshly ground black pepper

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 6 shiitake mushrooms, stems discarded
- 1 tablespoon Asian sesame oil
- 6 onion rolls, split
- Melted butter, for brushing on the rolls

CHICKEN ORIENTAL BURGERS

WITH GRILLED SHIITAKE

PORTER LANSING | COLORADO

1995 



RETURN

INSTRUCTIONS

1. To make the basting sauce, combine all of the ingredients in a small fire-proof saucepan and mix well. Set aside.
2. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
3. To make the patties, toast the sesame seeds in a dry pan on the grill. Let cool and then combine with the chicken, hoisin sauce, cilantro, green onion, ginger juice, tamari, cornstarch, garlic powder, sesame oil, chile oil, and pepper in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the rolls.

CHICKEN ORIENTAL BURGERS

WITH GRILLED SHIITAKE

PORTER LANSING | COLORADO

1995 



RETURN

INSTRUCTIONS/CONT.

4. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once and basting frequently with the sauce, just until the juices run clear when the patties are pierced in the center, about 4 minutes on each side. Brush the mushrooms with the sesame oil and grill alongside the patties, turning frequently and brushing with the sauce, until tender, about 10 minutes. During the last few minutes of cooking, brush the cut side of the rolls with melted butter and place, cut side down, on the outer edges of the rack to toast lightly. Place the saucepan on the grill and bring the remaining basting sauce to a boil.
5. To assemble the burgers, cut each mushroom into 4 wedges. Brush the basting sauce on the cut sides of the rolls. On each roll bottom, place a patty and 4 mushroom wedges. Add the roll tops and serve.



1994 

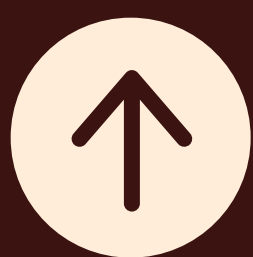
PORTABELLO BURGER

KURT WAIT | CALIFORNIA

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

PORTABELLO BURGER

KURT WAIT | CALIFORNIA

1994 



RETURN

INGREDIENTS

SUN-DRIED TOMATO MAYONNAISE

- 1/3 cup mayonnaise
- 1/4 cup chopped sun-dried tomatoes packed in olive oil, drained

SPICE MIXTURE

- 2 tablespoons chopped fresh thyme
- 1 tablespoon chopped fresh oregano
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper

GRILLED PORTABELLOS

- 1/4 cup Zinfandel
- 2 tablespoons olive oil
- 1 teaspoon grated fresh lemon zest
- 4 portobello mushrooms, stems removed

PORTABELLO BURGER

KURT WAIT | CALIFORNIA

1994 



RETURN

INGREDIENTS/CONT.

PATTIES

- 1 1/2 pounds ground chuck
- 3 tablespoons Zinfandel
- 2 shallots, finely chopped
- 2 teaspoons ground cumin
- 1/4 teaspoon ground cayenne

OTHER INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 4 round focaccia rolls or onion rolls, split
- 16 arugula leaves
- 1/2 cup (about 4 ounces) fresh goat cheese

PORTABELLO BURGER

KURT WAIT | CALIFORNIA

1994 



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the mayonnaise, combine the mayonnaise and the sun-dried tomatoes in a small bowl and mix well. Cover and refrigerate until serving.
3. To make the spice mixture, combine all of the ingredients in a small bowl and mix well. Set aside.
4. To make the grilled portobellos, combine the Zinfandel, olive oil, lemon zest, and 1 tablespoon of the spice mixture in a shallow container and whisk to blend well. Add the mushrooms and turn to coat with the marinade. Set aside.

PORTABELLO BURGER

KURT WAIT | CALIFORNIA

1994 



RETURN

INSTRUCTIONS/CONT.

5. To make the patties, combine the beef, Zinfandel, shallots, cumin, cayenne, and remaining spice mixture in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 4 equal portions and form the portions into patties to fit the rolls.
6. Drain the mushrooms, reserving the marinade.
7. When the grill is ready, brush the grill rack with vegetable oil. Place the patties and the mushrooms on the rack, cover, and cook, turning once, until the patties are done to preference, 5 to 7 minutes on each side for medium, and the mushrooms are tender, 5 to 10 minutes. Brush the mushrooms frequently with the reserved marinade. During the last few minutes of cooking, place the rolls, cut side down, on the outer edges of the rack to toast lightly.

PORTABELLO BURGER

KURT WAIT | CALIFORNIA

1994 



RETURN

INSTRUCTIONS/CONT.

8. To assemble the burgers, spread the mayonnaise over the cut sides of the rolls. On each roll bottom, place 4 arugula leaves, a patty, 2 tablespoons of the goat cheese, and a mushroom. Add the roll tops and serve.



1993 

GINGERED BEEF BURGER

ROBERT ALLEN | WASHINGTON

SERVES 6



PAIRS WELL WITH

WHITE ZINFANDEL



RETURN



PRINT

GINGERED BEEF BURGER

1993 

ROBERT ALLEN | WASHINGTON



RETURN

INGREDIENTS

GRILLED JICAMA AND ONION

- 1 jicama
- 1 large sweet onion
- 2 teaspoons mirin (Japanese sweet rice wine for cooking)
- 2 teaspoons soy sauce

PATTIES

- 1 pound ground beef
- 4 teaspoons very finely chopped Australian crystallized ginger
- 1/4 cup White Zinfandel
- 1 tablespoon soy sauce
- 2 teaspoons mirin
- 1/2 teaspoon onion salt
- 1/2 teaspoon garlic salt
- 1/2 teaspoon freshly ground black pepper

GINGERED BEEF BURGER

ROBERT ALLEN | WASHINGTON

1993 



RETURN

INGREDIENTS/CONT.

- Vegetable oil, for brushing on the grill rack
- 4 seeded sandwich rolls, split
- 1/2 cup butter, softened

GINGERED BEEF BURGER

1993 

ROBERT ALLEN | WASHINGTON



RETURN

INSTRUCTIONS

1. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.
2. To make the grilled jicama and onion, peel and slice the jicama and onion into $\frac{1}{8}$ -inch-thick slices. Place in a bowl and add the mirin and soy sauce. Rotate around so that all sides of the slices are moistened.
3. To make the patties, combine the beef, ginger, White Zinfandel, soy sauce, mirin, onion salt, garlic salt and pepper in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 4 equal portions and form the portions into patties to fit the rolls.

GINGERED BEEF BURGER

1993 

ROBERT ALLEN | WASHINGTON



RETURN

INSTRUCTIONS

4. When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference, 5 to 7 minutes on each side for medium. Grill the jicama and onion slices until lightly browned, about 5 minutes on each side. During the last few minutes of cooking, place the rolls, cut side down, on the outer edges of the rack to toast lightly.
5. To assemble the burgers, spread the butter over the cut sides of the rolls. On each roll bottom, place a jicama slice, a patty, and an onion slice. Add the roll tops and serve.



1991 

LAMBURGERS À LA GRECQUE

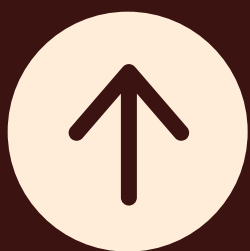
WITH CILANTRO-MINT CHUTNEY

ROBERT CHIRICO | MASSACHUSETTS

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

LAMBURGERS À LA GRECQUE

WITH CILANTRO-MINT CHUTNEY

ROBERT CHIRICO | MASSACHUSETTS

1991 



RETURN

INGREDIENTS

CILANTRO-MINT CHUTNEY

- 1/3 cup plain yogurt
- 2 tablespoons chopped onion
- 1 1/2 fresh jalapeño chiles, seeded and chopped
- 1 1/2 tablespoons chopped fresh ginger
- 1/3 cup fresh mint leaves
- 3/4 cup cilantro leaves
- 1 large garlic clove, chopped
- 1/2 teaspoon kosher salt
- Pinch of sugar

PATTIES

- 1 pound lean ground lamb
- 1 pound ground sirloin
- 1 garlic clove, minced
- 1/2 cup crumbled feta cheese

LAMBURGERS À LA GRECQUE

WITH CILANTRO-MINT CHUTNEY

ROBERT CHIRICO | MASSACHUSETTS

1991 



RETURN

INGREDIENTS/CONT.

- 1/3 cup Kalamata olives, minced
- 1 teaspoon kosher salt
- 1/4 cup extra-virgin olive oil
- 1 teaspoon ground cumin mixed with
1 teaspoon ground coriander

- Olive oil, for brushing on the grill rack
- 6 thick pita breads
- 6 tomato slices
- 6 thin red onion slices
- 6 red leaf lettuce leaves

LAMBURGERS À LA GRECQUE

WITH CILANTRO-MINT CHUTNEY

ROBERT CHIRICO | MASSACHUSETTS

1991 



RETURN

INSTRUCTIONS

1. To make the chutney, combine all of the ingredients in a blender or food processor and blend thoroughly. Cover and refrigerate until serving.

2. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

To make the patties, combine the lamb, sirloin, garlic, cheese, olives, and salt in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the pita breads. Brush the patties with the $\frac{1}{4}$ cup olive oil, then sprinkle with the spice mixture.

LAMBURGERS À LA GRECQUE

WITH CILANTRO-MINT CHUTNEY

ROBERT CHIRICO | MASSACHUSETTS

1991 



RETURN

INSTRUCTIONS/CONT.

3. When the grill is ready, brush the grill rack with olive oil. Place the patties on the rack, cover, and cook, turning once, until done to preference, about 4 minutes on each side for medium-rare. During the last few minutes of grilling, place the pita breads on the outer edges of the rack and toast lightly.
4. To assemble the burgers, slice off and discard about one-fourth of each pita bread and carefully spread the bread apart to form a pocket. Stuff a patty into each pocket and spoon an equal portion of the chutney over each patty. Add a tomato slice, an onion slice, and a lettuce leaf in each pocket and serve.



1990 

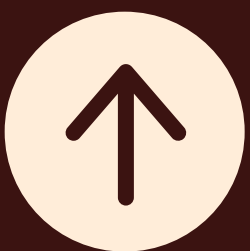
NAPA VALLEY BASIL-SMOKED BURGERS

JIM PLEASANTS | VIRGINIA

SERVES 6



PAIRS WELL WITH
ZINFANDEL



RETURN



PRINT

NAPA VALLEY BASIL-SMOKED BURGERS

1990 



RETURN

JIM PLEASANTS | VIRGINIA

INGREDIENTS

PESTO MAYONNAISE

- 2/3 cup mayonnaise
- 2 tablespoons prepared basil pesto

PATTIES

- 2 pounds ground sirloin
- 1/4 cup Zinfandel
- 1/4 cup lightly packed minced fresh basil
- 1/4 cup minced red onion
- 1/4 cup fresh Italian bread crumbs
- 8 sun-dried tomatoes packed in olive oil, finely chopped
- 2 teaspoons garlic salt

NAPA VALLEY BASIL-SMOKED BURGERS

JIM PLEASANTS | VIRGINIA

1990 



RETURN

INGREDIENTS

- Vegetable oil, for brushing on the grill rack
- 8 large fresh basil sprigs, moistened with water, for grilling
- 6 large seeded sandwich rolls, split
- 6 slices Monterey Jack cheese
- 6 red leaf lettuce leaves
- 6 ($\frac{1}{4}$ -inch-thick) large tomato slices
- 6 paper-thin red onion slices, separated into rings
- 6 fresh basil sprigs, for serving

NAPA VALLEY BASIL-SMOKED BURGERS

1990 



RETURN

JIM PLEASANTS | VIRGINIA

INSTRUCTIONS

1. To make the chutney, combine all of the ingredients in a blender or food processor and blend thoroughly. Cover and refrigerate until serving.

2. Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

To make the patties, combine the lamb, sirloin, garlic, cheese, olives, and salt in a large bowl. Handling the meat as little as possible to avoid compacting it, mix well. Divide the mixture into 6 equal portions and form the portions into patties to fit the pita breads. Brush the patties with the $\frac{1}{4}$ cup olive oil, then sprinkle with the spice mixture.

SINCE  1948

**SUTTER
HOME**
FAMILY VINEYARDS

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