



Bacon Mushroom Burger With Crispy Onions & Truffle Mayo

Wine Pairing: Sutter Home Pinot Grigio

Burger Type: Beef

Bun Type: Plain White Bun

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INTRODUCTION:

85% lean beef is combined with bacon and portobello. This burger is a delicious mouthful highlighting the flavors of mushrooms and Sutter Home Pinot Grigio. It's complemented with Gruyère cheese, crispy onions and a slather of truffle mayo.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 1 ½ Pounds ground beef (85/15)
- 8 Ounces portobello mushroom caps, divided (stems and gills removed)
- 5 Strips thick cut bacon
- 1 Tablespoon olive oil
- 1 Clove of garlic, sliced
- ⅛ Teaspoon dried thyme
- 1 Tablespoon truffle glaze
- ½ Vidalia onion, thinly sliced
- 1 Cup buttermilk
- ½ Cup all-purpose flour
- 1 Teaspoon seasoned salt



- Vegetable oil for frying
- Truffle mayo for slathering (makes about 1 cup)
- 4 Slices Gruyère cheese
- $\frac{1}{8}$ Teaspoon salt
- 1 Teaspoon pepper
- 6 Hamburger Rolls

Truffle Mayo:

- $\frac{1}{2}$ Cup mayonnaise
- $\frac{1}{2}$ Teaspoon truffle paste

Truffle Glaze:

- $\frac{1}{4}$ Cup balsamic vinegar
- $\frac{1}{2}$ Teaspoon truffle paste

INSTRUCTIONS:

1. Place small pieces of raw ground beef onto a sheet tray in an even layer, then sprinkle with salt and pepper
2. Place bacon strips into food processor and purée for 1 minute until a pink paste forms
3. Fry paste in a fry pan over medium heat just until no longer pink, then strain off grease through a fine mesh strainer and evenly sprinkle cooled bacon over burger to ensure it is evenly distributed
4. Place 4 ounces of portobello mushroom caps into food processor and blend until crumbled fine
5. Fry ground mushrooms in the same fry pan over medium heat until most of the moisture is out and it becomes a paste, then spread an even layer of cooled mushroom over the burger and bacon
6. Gently mix the burger, bacon and mushroom with two forks (do not overmix) and form into 6 patties



7. Heat 1 tablespoon olive oil in a fry pan over medium heat, then slice remaining mushroom caps into thin slices and sauté with thyme, sliced garlic and a pinch of salt and pepper
8. When nicely softened and browned, add 1 tablespoon of truffle glaze and cook for 2 more minutes; set aside
9. Place sliced onion into buttermilk and let soak for 15 minutes
10. Add seasoned salt to flour and mix thoroughly
11. Put vegetable oil in a fry pan to ½-inch depth and bring to 350 degrees Fahrenheit
12. Dredge onion slices in flour, shaking off excess, then fry until golden brown and drain on a paper towel lined plate; set aside
13. Grill hamburgers to desired wellness and place a slice of Gruyère cheese on the burger during the last minute of cooking to melt
14. Spread Truffle Mayo on buns, place burger, top with sliced mushrooms and crispy onions – then enjoy