



Bella Burger With Strawberry Salad & Sun-dried Tomato Pesto Aioli

Wine Pairing: Sutter Home White Zinfandel

Burger Type: Beef

Bun Type: Kaiser Roll

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INTRODUCTION:

This burger is inspired by strawberry season in Arkansas. Every year my family and I look forward to fresh strawberries in Spring because many local area restaurants feature their own versions of a strawberry salad. I love all this, so I decided to see if I could successfully combine this seasonal culinary pleasure with a burger. The answer is yes! The recipe starts with a grass-fed beef patty, crusted with finely chopped baby Bella mushrooms for an enhanced umami note. Then I add smoked Gouda, a tangy sun-dried tomato pesto aioli, and of course, a spring mix strawberry salad, all on a Kaiser bun. It's the best burger I've ever tasted, and I hope you'll agree. Especially when it's paired with Sutter Home White Zinfandel!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 2 Pounds grass-fed beef
- 1 ½ Teaspoons sea salt
- 1 Teaspoon ground black pepper
- 2 Tablespoons Worcestershire sauce
- 2 Teaspoons sriracha sauce
- 8 Ounces baby Bella mushrooms, finely chopped



- 3 Tablespoons softened butter
- 6 Kaiser buns, lightly toasted
- 6 Slices smoked Gouda cheese
- ½ Cup glazed almond slices

Strawberry Salad:

- 3 Cups spring mix salad blend
- ½ Cup sliced strawberries
- 1 ½ Tablespoons vegetable oil
- 1 Tablespoon lemon juice
- 1 Tablespoon White Zinfandel
- 1 Teaspoon Dijon mustard
- ¼ Teaspoon sea salt
- ¼ Teaspoon pepper

Sun-dried Tomato Pesto Aioli:

- 5 Tablespoons sun-dried tomato pesto
- ⅔ Cup mayonnaise
- 2 Teaspoons garlic, minced
- 2 Tablespoons lemon juice

INSTRUCTIONS:

Burger:

1. In a large bowl gently mix the ground beef, sea salt, black pepper, Worcestershire sauce, and sriracha sauce and form into 6 hamburger patties
2. Place the chopped mushrooms in a shallow dish, then dip each patty in the mushrooms, pressing the patty to coat both sides
3. Brush the grill rack with vegetable oil
4. Grill the patties 4 to 5 minutes on each side or until fully cooked
5. Remove them from the grill and cover
6. Spread the butter on the cut sides of each Kaiser bun



7. Place the buns on the grill rack cut side down to lightly toast

Strawberry Salad:

8. Place the spring mix and strawberries in a medium bowl
9. In a small bowl, whisk together the oil, lemon juice, white zinfandel, mustard, salt and pepper then pour over the salad mix and toss to coat

Sun-dried Tomato Pesto Aioli:

10. In a small bowl mix the sun-dried tomato pesto, mayonnaise, garlic and lemon juice

Assembly:

11. Spread the aioli on the bottom half of each Kaiser bun
12. Top with the burgers, Gouda, strawberry salad, then almonds and top bun, and eat!