

Char Siu Glazed Banh Mi Burgers

With Pickled Carrots & Pork Pâté

Wine Pairing: Sutter Home Fruit Infusions Sweet Peach

Burger Type: Beef

Bun Type: Other

Serves: 6 Regular-Sized Burgers

Chera Little

Austin, Texas

INGREDIENTS:

Sauce:

- ¼ Cup organic gluten-free General Tso sauce, plus ¼ cup for marinade
- 3 Tablespoons gluten-free hoisin sauce
- 2 Tablespoons mirin seasoning rice wine
- 1 Tablespoon lime juice
- 2 Tablespoons Sutter Home Fruit Infusions Sweet Peach Wine
- ½ Tablespoon sriracha chili sauce, plus 1 teaspoon for the mayo
- ½ Tablespoon fish sauce
- 4 Tablespoons fresh grated ginger, divided
- 2 Tablespoons grated garlic, divided
- 1 Teaspoon sesame oil
- 1 Tablespoon plus 1 teaspoon Korean 5 spice
- ½ Teaspoon salt
- ½ Pound pork, thin cut, trimmed

Pickling:

- ½ Bottle Sutter Home Fruit Infusions Sweet Peach Wine
- ¼ Cup frozen peaches
- 4 Tablespoons sugar
- 2 Tablespoons rice wine vinegar
- 1 Serrano pepper, thinly sliced

- 2 Star anise pods
- 3 Mini seedless cucumbers, thinly sliced
- 1 Purple onion, thinly sliced
- 2 Large carrots, shaved

Pâté:

- 10 Ounces potted meat
- ¼ Cup pork liver pâté
- 3 Tablespoons mayonnaise
- 2 Teaspoons sugar

Patties:

- 1 Pound prime ground sirloin beef
- ½ Pound prime ground chuck beef
- ½ Pound ground pork
- 2 Stalks green onions, sliced, whites removed
- 1 Tablespoon cilantro, rough chopped
- 1 Teaspoon Korean 5 spice
- 1 Teaspoon salt
- 1 Teaspoon black pepper
- ¼ Cup oil for grates

Toppings:

- ¼ Cup mayonnaise
- 6 Gourmet buns, crusty
- 6 Swiss chard leaves
- 1 Cup arugula
- 1 Cup cilantro leaves
- 1 Cup Thai basil leave

INSTRUCTIONS:

1. Bring the grill to high heat
2. For the sauce, blend the sauces, mirin, lime juice, wine, sriracha, fish sauce, 2 tablespoons ginger, 1 tablespoon garlic, oil, 5 spice and salt
3. Use 3 tablespoons of the sauce plus $\frac{1}{4}$ cup wine to coat the pork, cover and set aside
4. For the pickles, add 1 cup water, wine, peaches, sugar, vinegar, peppers and star anise to a heat proof saucepan and cook directly on the grill over high heat
5. Once it comes to a boil, add the cucumbers, onions and carrots; set aside for assembly of the burger
6. For the Pâté, blend the meats, mayo and sugar in a manual food processor and set aside for plating
7. Heat a cast iron on the grill over high heat
8. Add the reserved ginger and garlic to a cold sheet tray along with the beef, pork, onions, cilantro, 5 spice, salt and pepper, then gently blend and form into 6 patties
9. Add patties to the cast iron and cook a few minutes per side before finishing the burgers on the greased grill grates for a few minutes
10. Remove the pork from the marinade, pat dry, season with 5 spice and a slather of sauce, then grill the pork over high heat for a few minutes per side
11. Blend the mayo with the reserved sriracha
12. Grill the buns and build by spreading the mayo to one cut side of each bun and the Pâté to the other cut side
13. Equally add swiss chard leaves, arugula and a few leaves each of cilantro and basil on the bottom bun, then place the patty and a few pork slices, drizzle with sauce, add the pickled vegetables and the top bun!
14. Serve these burgers with a chilled bottle of peach wine! Enjoy!