



Peanut Butter & Spicy Jelly Burger

Wine Pairing: Sutter Home Pink Moscato

Burger Type: Beef

Bun Type: Brioche

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INTRODUCTION:

This burger will conjure up memories of childhood, when life was simple and joy was a peanut butter and jelly sandwich. A classic beef burger, with onion and garlic is nestled on a brioche roll with creamy peanut butter and spicy pepper slaw for a hearty crunch and a hint of spiciness. Additional pepper jelly is added on the bun for a more intense flavor. American cheese and bacon complete this burger with a salty bacon finish. We may have grown up, but comfort is still possible with a glass of Sutter Home's Pink Moscato and a peanut butter and jelly burger to keep us company!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 2 Pounds grass fed ground beef
- ¼ Cup sweet onion, minced
- 2 Cloves garlic, minced
- 2 Tablespoons Worcestershire sauce
- 1 Teaspoon salt
- 1 Teaspoon pepper

Toppings:

- 6 Brioche buns, toasted



- 6 Slices American cheese
- 6 Slices cooked bacon
- 6 Tablespoons peanut butter

Sliced Pepper Jelly Slaw:

- 1½ Cups cabbage slaw mix
- ¼ Cup red pepper, thinly sliced
- ¼ Cup sweet onion, thinly sliced
- ¼ Cup gala or fuji apples, thinly sliced
- ¾ Cup pepper jelly, divided
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon olive oil
- ½ Teaspoon black pepper

INSTRUCTIONS:

1. Heat grill to medium-high
2. Combine ground beef, minced onion, garlic, Worcestershire sauce, salt and pepper, then form mixture into 6 patties
3. Lightly butter brioche rolls and place face down on the grill until lightly toasted
4. To create cabbage mixture, combine cabbage, red pepper, sweet onion and apple in a large bowl
5. In a small bowl, combine ½ cup pepper jelly, vinegar, olive oil and black pepper, then pour mixture over cabbage mixture and toss to coat
6. Cook patties on the grill or in a skillet for 4 to 5 minutes on each side, or until the internal temperature reaches 140 to 160 degrees Fahrenheit
7. Remove from heat, top burger with cheese and tent burger with foil to melt cheese
8. Spread 1 tablespoon of peanut butter on the bottom of each toasted bun, top with burger, bacon and slaw mix, then spread additional ¼ cup pepper jelly on top buns
9. Sit back, relax and enjoy your grown up peanut butter and jelly burger with a glass of Sutter Home Pink Moscato