



Red, White, Black & Blue Burger

Wine Pairing: Sutter Home Cabernet Sauvignon

Burger Type: Beef

Bun Type: Other

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INTRODUCTION:

This burger was inspired by my favorite things, crispy hash browns, blue cheese spread (the kind that came in a ceramic crock), and grilled onions from my teenage days in LA at one of the original drive-throughs on Route 66. And of course, wine!

Serves: 8 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 1 Pound red onion, thinly sliced
- 3 Tablespoon Sutter Home Zinfandel Port
- 1 Tablespoon balsamic vinegar
- 1 ½ Teaspoons fresh rosemary
- 10 ½ Ounces blue cheese
- 12 Tablespoons mayonnaise
- 6 Tablespoons plain yogurt
- ¾ Teaspoon Worcestershire sauce
- 2 Pounds ground beef (80/20)
- 4 ¼ Pounds russet potatoes, coarsely shredded
- Cooking oil as needed for ½ depth in frying pan
- 1 Pinch of salt, or to taste
- 1 Pinch of pepper, or to taste
- 8 Pieces leaf lettuce
- 4 Inch ring mold

INSTRUCTIONS:

1. Make glazed onions by adding onions to a non-stick skillet to cook for 2 minutes over medium heat until they start to soften, stirring regularly
2. Add 1 tablespoon Port and stir until evaporated (about 1 minute), then add another 1 tablespoon Port and rosemary, cooking for 2 minutes



3. Add 1 tablespoon balsamic vinegar and remaining 1 tablespoon Port then remove from heat
4. While onions are cooking add blue cheese, mayonnaise, yogurt, and Worcestershire to food processor, blend until spreadable but still chunky
5. Next shred potatoes, salt lightly, and put potatoes in a dish towel and squeeze to get rid of moisture
6. Take ring mold and press potatoes firmly into ring mold (they should be ½-inch thick; repeat 16 times)
7. Heat ½-inch of oil to 350 degrees Fahrenheit and fry potato rounds for 3 minutes per side or until dark golden brown
8. Carefully flip and cook until golden brown then remove and let drain on paper towels
9. Form 8 ground beef patties 4-inches in diameter
10. On a plate sprinkle salt and fresh pepper then roll and gently press each patty on both sides with salt and pepper
11. Cook patties on a grill to 160 degrees Fahrenheit or about 3 to 4 minutes per side
12. Assemble burgers, by spreading potato round with blue cheese mixture, then add a patty, onions, lettuce and top with another potato round
13. When done, lift a glass and say bon appetit!