



## The Drunken Burger

*Wine Pairing: Sutter Home Cabernet Sauvignon*

**Burger Type:** Beef

**Bun Type:** Kaiser Roll

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### INTRODUCTION:

This is an incredibly juicy burger which incorporates complex flavors while still maintaining an addictively refreshing simplicity that pairs perfectly with the sweet and smoky flavors of Sutter Home's Cabernet Sauvignon.

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

- 2 Pounds ground beef (80/20)
- 1 Pound hickory smoked bacon
- 1 Sweet onion, minced
- 1 Large carrot, minced
- 1 Celery stalk, minced
- 1 Fresh rosemary sprig (may use dried), minced
- 5 Garlic cloves, minced
- 8 Ounces fresh mushrooms, minced
- 1 Teaspoon Worcestershire sauce
- 2 Cups Cabernet Sauvignon
- 1 Pinch salt
- 1 Pinch pepper
- 1 Cup ketchup



- 1 Tablespoon balsamic vinegar
- 6 Slices Havarti cheese
- 6 Kaiser rolls

### INSTRUCTIONS:

1. Start by grinding your bacon in a food processor until it almost looks like a paste, then place in a large pan and sauté at medium-high heat until lightly browned
2. Pour half of the grease out and place your pan back on the stove at medium-high heat
3. Add your onions, celery and carrots and continue to sauté until tender (about 7 minutes)
4. Incorporate garlic, mushrooms, rosemary, salt and pepper, then continue to sauté for another 3 to 5 minutes
5. Add 1 cup of Cabernet Sauvignon and continue to cook until the liquid has evaporated, then take off the fire and let it cool
6. While your mixture is cooling, take a small saucepan and add your remaining cup of wine to it
7. Reduce wine to half at medium-low heat, add 1 cup of ketchup and 1 tablespoon of balsamic vinegar to complete your Cabernet ketchup (reserve for topping burgers)
8. Once the bacon mixture has cooled, add your beef, salt and pepper, then mix well until well incorporated and form your patties
9. Grill patties to temperature of choice (recommend medium), then place a slice of havarti cheese on each burger during the last minute of cooking and wait until cheese melts
10. Assemble the burgers by placing the burger on a toasted kaiser roll and topping the patty with your cabernet ketchup