

Too Gouda Be True Burger

Chef Name: Caitlin Gola

Pairs With: Cabernet Sauvignon

Burger Type: Beef

Bun Type: Brioche

INTRODUCTION:

This delicious burger is made with a blended patty crafted from premium 80/20 beef and diced shiitake mushrooms, delivering a rich flavor that's both savory and unique. Topped with caramelized onions that add a touch of sweetness, and a dollop of smoky bacon aioli, this burger has an explosion of flavor in every bite. Fresh microgreens provide a delightful crunch and a burst of freshness, all nestled within a soft, buttery brioche bun. The TOO GOUDA BE TRUE BURGER is simply too GOUDA to miss!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger Ingredients:

- 1 1/2 lb ground beef (80/20)
- 1 1/2 cup diced shiitake mushroom
- 1tbsp garlic powder
- Salt and pepper
- Dash of paprika
- 12 slices smoked gouda cheese
- 1 white onion sliced thin
- 4 tbsp butter
- Microgreens
- 6 brioche buns

Bacon Aioli Ingredients:

- 3-4 slices of bacon cooked and chopped
- ¾ cup mayo
- 2 cloves of garlic, minced
- Pepper to taste
- 2 tbsp fresh lemon juice
- 1 tbsp of olive oil

INSTRUCTIONS:

Caramelized Onions Prep:

1. Peel and slice onions aiming for slices that are about 1/8 to 1/4 inch thick.
2. Place your skillet over medium heat and add 2 tbsp butter.
3. Allow butter to heat until simmering.
4. Add onions to pan and cook for about 10 minutes stirring occasionally.
5. Add pinch of salt and reduce heat to low and stir often to prevent onions from burning.
6. The onions are done when they are deep golden brown.

Burger Patty Prep:

7. Wash and prepare shiitake mushrooms.
8. Either dice the mushrooms or use a food processor to get 1 1/2 cup of diced mushrooms.
9. Combine ground beef, mushrooms, garlic powder, paprika, salt and pepper and mix until all ingredients are evenly distributed throughout.
10. Form beef mixture into 6 patties and set to the side.

Bacon Aioli Prep:

11. Add olive oil to heat in pan until simmering.
12. Once the oil is hot, add in garlic and stir immediately to coat all garlic in oil.
13. Cook garlic for 1-2 minutes stirring frequently and set to side to cool.
14. In a bowl combine cooked chopped bacon, mayo, cooled garlic, pepper and lemon juice and preferably blend, or mix well and set to side.

Cook and Prepare TOO GOUDA BE TRUE BURGER:

15. Using a flat top or pan, heat grill to 350-450 degrees.
16. Place patties on flat top or pan and press down with a flat spatula.
17. Cook burgers for 3-4 minutes per side.
18. When you flip the burgers to second side add two slices of gouda cheese to each patty.
19. Brush brioche buns with melted butter and toast buns until golden brown.
20. Assemble burger by adding bacon aioli to each side of the bun, then the cooked blended burger with gouda, followed by caramelized onion and microgreens.
21. Pour yourself a glass of Sutter Home Cabernet (or Riesling if prefer white) and enjoy!