

Oak Street Burger

Pairs With: Sauvignon Blanc

Chef: Amy Smith

Burger Type: Pork

Bun Type: Brioche

INTRODUCTION:

I grew up on Oak Street in a small town in WV and have a lot of sentimental memories sitting on the porch with family, enjoying wonderful farm-to-table eating. What we didn't grow in the garden ourselves, we got from neighbors or the local farmers' market. We especially enjoyed a variety of fresh herbs which have been incorporated throughout the burger. For the most delicious, spectacular meat, it all starts with the Oak Street steak and burger seasoning, which we always use when grilling. This was Dad's special secret. Our neighbors the Myles regularly shared a variety of apples from their orchard, which are represented in the salad and apple butter vinaigrette. I added leeks to the salad to mimic ramps, which are popular in West Virginia but hard to find out of season. The burger is topped with tangy herbed goat cheese and smoky grilled red pepper tossed with "West Virginia pea" (hot chili pepper) oil and zucchini chips. Enjoy this fabulous burger with a glass of Sutter Home Sauvignon Blanc.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Herb Goat Cheese

- 2 cups softened herb goat cheese
- 3 tbsp chopped chives
- 3 tbsp chopped dill
- 3 tbsp chopped parsley
- 1/2 tbsp ranch seasoning

Myles Apple Orchard Salad

- 1/2 cup chopped gala apple
- 1/2 cup chopped granny smith apple
- 1 cup baby organic spring mix lettuce
- 2 tbsp chopped leeks
- 3 tbsp chopped mint

Apple Butter Vinaigrette

- 2 tbsp apple butter
- 2 tbsp apple cider vinegar
- 1 tsp Dijon mustard
- 3 tbsp olive oil
- 2 tbsp Sutter Home Sauvignon Blanc

- 1 tsp fresh ground pepper

Grilled Red Pepper

- 1 large red bell pepper cut in half, stems, seeds and pith removed
- 1 tbsp avocado oil
- 1 tsp chopped red chili pepper
- 1 tsp smoked salt
- 1 tsp chopped oregano
- 1 tsp chopped basil
- ½ tsp chopped thyme

Zucchini Chips

- 3 cups canola oil
- 24 mandolin cut zucchini slices, (¼ inch thick from a medium sized zucchini)
- 1 cup yellow cornmeal
- ¼ cup flour
- 2 tsp cornstarch
- 1 tsp salt
- 1 tsp pepper
- 2 large eggs, beaten
- 2 tsp garlic salt

Patty

- 1 lb 80/20 ground beef
- 1 lb ground country pork sausage
- ½ cup parmesan cheese
- 2 tbsp soy sauce
- 2 tsp lime juice
- ½ tsp lime zest
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp paprika
- 2 tsp steak seasoning
- 2 tsp chopped sage
- 1 tbsp tomato paste
- 6 brioche buns

INSTRUCTIONS:

1. Heat a gas grill to medium high
2. Stir together the goat cheese ingredients in a medium sized bowl
3. Put the apple butter vinaigrette ingredients in a small jar and shake until well combined.
4. Toss with the Myles apple salad ingredients in a large bowl.

5. Grill the red bell peppers 4-5 minutes on each side. Chop the red pepper and place in a small bowl.
6. Put the chili pepper, the smoked salt and the avocado oil in a mortar and pestle. Grind until the chili pepper is nearly dissolved into the oil.
7. Pour the oil over the chopped red bell pepper. Add the oregano, basil and thyme and stir together.
8. Salt the zucchini slices and place in a small colander to drain excess water from them.
9. Heat the oil in a large skillet over medium heat till it reaches 350 degrees on a thermometer.
10. Combine the cornmeal, flour, cornstarch, salt and pepper in a small bowl. Put the beaten eggs in another small bowl.
11. Dip the zucchini slices in the egg first, then in the cornmeal mixture till well coated.
12. Fry zucchini in small batches so as not to crowd the pan for 2 minutes or until crisp. Remove the zucchini chips with a slotted spoon and place on a wire rack with paper towels underneath to catch excess oil. Sprinkle garlic salt over chips.
13. Combine ground beef, country ground pork, parmesan cheese, soy sauce, lime juice, lime zest, garlic powder, onion powder, paprika, steak seasoning, chopped sage, and tomato paste. Gently mix ingredients till well combined.
14. Divide into six equal portions and shape into patties to fit the bun. Make an indentation in the center of each patty. Grill 4-5 minutes per side or until desired level of doneness is reached.
15. During the last few minutes of grilling, add the goat cheese to the top of the burgers and close the lid to facilitate some melting of the cheese.
16. Place each bun cut side down on the grill and toast for 1 minute.
17. To assemble the burgers, put the Myles apple salad on the bottom bun, add the burger, top with the red bell peppers and 4 zucchini chips per burger, add the top of the bun.