

JULY 2021

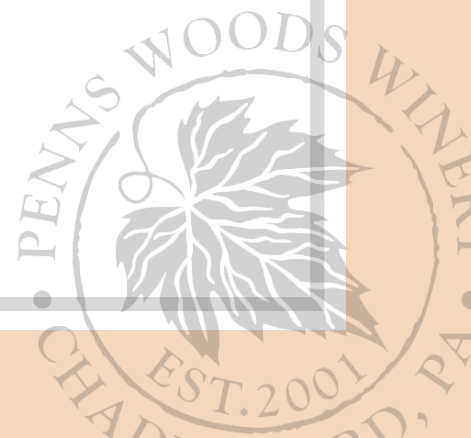


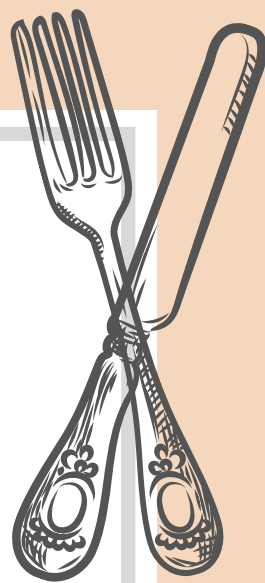
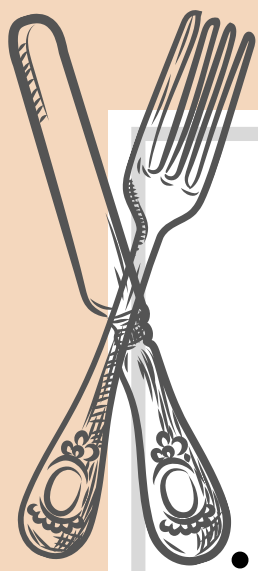
RED WINE BURGERS

with Merlot Reserve

INGREDIENTS

- 1 1/2 lb ground beef
- 1 ½ cups Merlot (or any red wine on hand)
- 1 shallot (minced)
- 3 Tablespoons butter
- 1 Tablespoon brown sugar
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 4 Burger buns
- 4 slices of your favorite cheese
- 8 large tomato slices
- Lettuce (for topping)





INSTRUCTIONS

- Boil wine and shallots in medium saucepan until reduced by half, 20-30 minutes. Add 1 tablespoon butter and brown sugar; whisk until butter melts and sugar dissolves. Remove from heat. Mix remaining 2 tablespoons butter. Set aside.
- Prepare grill for medium-high heat. Mix beef, Worcestershire, salt, pepper and 1/4 cup wine-shallot mixture in bowl. Form meat into four burger patties. Grill burgers until brown on bottom, about 3 minutes. Turn burgers and brush with additional wine-shallot mixture. Continue grilling burgers until cooked to desired doneness, turning and brushing occasionally with wine-shallot mixture, about 4 minutes longer for medium-rare. Top with a slice of cheese and remove from grill.
- Grill the buns, cut sides down, until lightly browned. Top bottom buns with burgers, then tomato slices and lettuce. Cover with top buns and serve immediately. Pair with the Merlot Reserve 2015 & enjoy!

