



BACON BURGER ON BRIOCHE BUN (Food & Wine)

Paired with ~

**2016 PURGATORIO, LIVERMORE VALLEY**

**SILVER MEDAL SF CHRONICLE WINE COMPETITION**

CABERNET SAUVIGNON 50% | PETITE SIRAH 50%

DENSE | CONCENTRATED BLACKBERRY | FULL BODY | FIRM TANNINS

Recipe for 8 Burgers

Ingredients

- 2 medium red onions, sliced & roasted, grilled or sautéed until tender (cook with olive oil & season with S&P)
- 3 pounds of mixed ground chuck & sirloin
- 8 slices of thick cut bacon, cooked in skillet until crisp & drained on paper towel
- Favorite Mayo or sauce, we like Sir Kensington's Special Sauce
- 12 ounces of brie – super decadent option is Cowgirl Creamery's triple cream Mt. Tam cheese
- 8 brioche burger buns, split & toasted or grilled

Instructions:

- Light or preheat grill
- Form patties, season with S&P and brush with olive oil.
- Grill over moderately high heat until well -browned on the bottom, 5 minutes.
- Flip burgers, cook for 4 minutes longer (for medium rare), mound cheese on top during last 2 minutes.
- Assemble burgers with special sauce, bacon and roasted onions.