

ROSEMARY SMASH BURGER SLIDER WITH BALSAMIC CARAMELIZED ONIONS & GORGONZOLA AIOLI

PAIRED WITH 2019 CABERNET SAUVIGNON SLIDE MOUNTAIN | YIELDS 6 SERVINGS

INGREDIENTS

Burger

2 pounds ground Beef, 80/20
2 tablespoons fresh Rosemary, minced
1 teaspoon granulated Garlic
1 teaspoon Kosher Salt
½ teaspoon ground Black Pepper

Balsamic Caramelized Onions

½ pound Onions, julienned
2 tablespoons Olive Oil
1 teaspoon Kosher Salt
½ teaspoon ground Black Pepper
½ cup Balsamic Vinegar
½ teaspoon fresh Thyme Leaves

Gorgonzola Aioli

½ cup Mayonnaise
1 clove Garlic, minced
2 teaspoons Dijon Mustard
6 tablespoons Gorgonzola Cheese, crumbled
½ teaspoon Sriracha

Burger Buns

6 Slider Buns
2 tablespoons Butter, melted

METHOD

1. Set a heavy bottom pan over medium heat. Add the onions, olive oil, salt and pepper. Cook without stirring often to promote caramelization.
2. Cook onions for 25-35 minutes. Once brown and aromatic, add the balsamic vinegar and fresh thyme leaves. Reduce the balsamic vinegar until the mixture is jammy and almost dry. Remove from heat and set aside.
3. Next, combine the Gorgonzola ingredients, being careful not to crush the cheese into a paste. Set aside.
4. Next, gently mix the ground beef with the rosemary, granulated garlic, salt and pepper.
5. Form beef into 2 ounce meatballs. Reserve while the buns are toasted.
6. Heat a cast iron skillet over high heat for 3 minutes. Add butter to melt and place buns, cut side down, on the skillet until browned, about 2 or so minutes. Remove and reserve.
7. Add 4 meatballs to the hot pan and smash each one with a spatula to approximately 4 inches wide.
8. Cook the patty for 2 minutes then turn and cook for another 2 minutes.
9. Place the bun on a plate, cut side open.
10. Top the bun with the patty, onions and aioli. Serve.