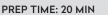
BLUE BURGER

A beefy, garlicky burger accented with rosemary and a tangy yet creamy blue cheese sauce; this is a match made in backyard barbecue heaven.



COOK TIME: 12 MINS

TOTAL TIME: 32 MINS

YIELD: 4 SERVINGS

PAIR WITH: **LE22 MALBEC BONARDA** SYRAH

INGREDIENTS:

BLUE CHEESE SAUCE

1/2 cup	crumbled Gorgonzola (2 1/2 oz) or another blue cheese	
1/3 cup	sour cream	
2 tbsp	milk	
1tsp	red wine vinegar	
1	clove garlic, grated (optional)	
Salt and freshly ground black pepper		
(to taste)		

BURGER:

1	egg yolk
2	large cloves garlic, grated
1tbsp	Worcestershire sauce
1tbsp	Dijon mustard
2 tsp	finely chopped fresh rosemary
1/2 tsp	each salt and pepper
1lb	lean ground beef
Good quality burger buns (toasted if preferred)	
Optional toppings such as sautéed onions, baby arugula, or other traditional garnishes (as preferred).	

METHOD:

Blue Cheese Sauce: Combine blue cheese with sour cream, milk, vinegar and garlic (if using); season with salt and pepper (to taste). Set aside.

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Burger: Preheat grill or a cast iron skillet to medium.

Stir egg yolk with garlic, Worcestershire sauce, mustard, rosemary, salt and pepper until well combined. Crumble in beef and mix gently by hand until uniformly combined. Form beef into 4 patties (about 3 1/2-inch in diameter), pressing a thumb-sized indent in centers to help patties keep shape during cooking.

Cook patties, on grill or in skillet, for 6 to 8 minutes per side or until cooked through (or until an instant-read thermometer inserted through side of patty registers 71°C/160°F). Serve on buns topped with blue cheese sauce and other toppings as preferred.

TIPS:

For sautéed onions, cook sliced onions in butter or olive oil until golden. (Add a little water as needed to help onions soften without scorching.) Season with salt, pepper and a splash of Worcestershire (to taste).

