



Blue Cheese and Bacon Burgers

paired with **Unsanctioned Series Cabernet Sauvignon 2017**

Makes approx. 12 burgers

Ingredients

- 3 pounds (1400 grams) lean ground beef
- 5 ounces (145 grams) blue cheese, crumbled
- 6 thick slices of bacon, cooked and crumbled
- ½ cup fresh chives, minced
- 2 cloves garlic, minced
- ¼ teaspoon hot pepper sauce
- 1 teaspoon Worcestershire sauce
- Freshly ground pepper and salt
- 1 teaspoon dry mustard
- 1 tablespoon butter
- 1 pound of your favorite mushrooms (portobello and cremini are tasty)
- ¼ cup onion thinly sliced (optional)
- ¼ cup Cabernet Sauvignon
- 12 French rolls or hamburger buns

Directions

In a large bowl, mix the ground beef, blue cheese, bacon, chives, garlic, hot pepper sauce, Worcestershire sauce, pepper, salt and mustard. Cover, and refrigerate for 2 hours.

Gently form the burger mixture in to about 12 patties.

In a saucepan, melt the butter and sauté the mushrooms and onions over med-high heat until they squeak and sizzle and are nicely browned. Add salt and pepper and the Cabernet Sauvignon. Simmer and reduce the liquid for 5-10 minutes

Pre-heat the grill. Oil the grill grate. Grill patties 5 minutes per side or until well done. Serve on rolls with mushrooms and onions.

Prep Time 00:25 minutes Recipe Time 02:35