

REDWOOD CREEK PINOT BISON BURGER

By Scott Spencer of Asheville, N.C.

Ingredients:

2 pounds Ground Bison (or other grass fed ground beef)	3 tablespoons butter (1 stick)
3/4 pounds aged Gouda (6-12 months – 12 months is the one of choice)	2 loaves Ciabatta Bread (bakery fresh flat loaves)
2 tablespoons pure cane sugar (Raw sugar)	1 bottle Redwood Creek Pinot Noir
1 teaspoon Molasses	1 1/2 cups baby lettuce mix (1 bag baby romaine mix or mesculen mix is fine)
1 cup extra virgin olive oil	5 large vine ripened tomatoes
10-12 cloves of garlic for mincing	Salt (kosher salt preferred)
2 large Vidalia onions	Pepper (grinding kind preferred)

Materials:

Extra Lumpwood Charcoal (if needed)	3 medium mixing bowls
Cheese Grater (medium to large grating)	3 small mixing bowls
Garlic Press	5 ramekens
Aluminum foil	2 plates for the raw patties to rest on
Tongs	Tray for the grilled bread to rest on
Spatula – metal for grilling	Measuring spoons
Bread Knife	Cloth Towels for wiping hands and such
8” Chef Knife	2 basting brushes
2 bamboo spoons (for sautéing and mixing)	Cutting Board
Medium cast iron skillet (12”)	Cast Iron Grill

Double check order of ingredients – wine should be first, since it is the first thing in the pan, followed by molasses and sugar, then onion, etc.

Preparation:

1. Build your fire, place iron skillet on grate and pour bottle of wine into skillet. Reduce the entire bottle of wine to approximately 1 cup over medium heat (about 20 minutes). Add the molasses and pure cane sugar, stir until incorporated and remove from heat.
2. While wine is reducing, thinly slice 2 large Vidalia onion. Using another iron skillet, melt 3 tablespoons of butter and add the sliced onions. Add the salt and pepper sauté onions until caramelized (light to medium brown) around 20 minutes, add garlic and sauté 2-3 more minutes. Remove from heat and set aside.
3. Quarter tomatoes and place in small mixing bowl. Add minced garlic, salt and pepper and toss with olive oil. Place mixture into an open foil pouch and place on hot coals. Cook for 15-20 minutes. Remove from heat and set aside.
4. For the burgers, place meat in a medium-mixing bowl. Gently mix salt, pepper, 1/4 cup of the reduced pinot noir and 1/2 the grated Gouda into the meat. Divide into 6 1/3 pound patties. Pre heat cast iron grill until medium heat is achieved. Place patties on grill and baste with wine reduction, turning after 3-5 minutes and continuing to baste cooking until desired temperature. Sprinkle remaining Gouda over each patty and remove once cheese begins to melt.
5. Slice ciabatta bread lengthwise into 5-inch rectangles, lightly drizzle garlic oil over each slice and sprinkle with salt and pepper.
6. Place each slice of bread face down on grill to toast (about 2 minutes)
7. For plating, place a small pinch of caramelized onions and a thin layering of mixed greens on the ciabatta bread and top with the bison burger. Then add 2 tomato quarters and a large pinch of caramelized onions and top with the second slice of ciabatta. As an optional garnish/side salad, add a small bed of baby lettuce to the right of the burger and add small amount of caramelized onions and tomato mixture on top.

Estimated Cook Time: 1 1/2 hours

Wine Pairing Varietal: Redwood Creek Pinot Noir