

Hot Off The Grill! Wagyu Beef Burgers

Pink Peppercorn Rosemary Steak Rub and Jalapeño Olive Oil make this juicy burger a grand slam!

SERVES: 6
PREP TIME: 15 minutes
REST TIME: 30 minutes
COOK TIME: 10 minutes
TOTAL TIME: 55 minutes

INGREDIENTS

Burger Special Sauce: Yield 1½ cups = 18 Tbsp.

- ¾ cup mayonnaise
- 2 Tbsp. ketchup
- 3 Tbsp. dill pickle, deseeded, patted dry, minced
- 2 Tbsp. Kalamata olives, pitted, patted dry, minced
- ¾ tsp. GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub

Burgers

- 6 Wagyu beef patties or your ground beef preference, unseasoned, 8 oz. each
- 6 tsp. GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub (1 tsp. per burger)
- 3 tsp. GC Napa Valley Natural Marjoram Finishing Sea Salt (½ tsp. per burger)

Buns

- 6 hearty burger buns
- 4 Tbsp. or more if preferred, GC Napa Valley Natural Jalapeño Olive Oil



Burger Toppings

- 1 recipe Burger Special Sauce
- 6 slices heirloom tomato, ¼" thick
- 6 thick slices American cheese or your preference (1 oz. per burger)
- 6 large leaf lettuce leaves

TO PREPARE

- **Prepare Burger Special Sauce:** Mix sauce ingredients in a small bowl. Cover, refrigerate 30 minutes or overnight.
- **Prepare Burgers:** Remove patties from refrigerator. Let sit at room temperature for 15 minutes. Pat dry with a paper towel. Season each side of burger with ½ tsp. Pink Peppercorn Rosemary Steak Rub, ¼ tsp. Marjoram Finishing Sea Salt and gently pat seasonings on meat with the back of a spoon. **FOODIE TIP:** Using your fingertips, make a ½" diameter indentation in the center of each burger. This prevents 'burger puffing' during cooking and ensures a flatter cooked burger. Let seasoned burgers sit 15 minutes before grilling. Meanwhile, preheat grill to medium-high heat.
- **Grill Burgers:** Place indentation-side up on the grill. Allow a crust to form on the bottom, about 3 minutes. Flip burgers and cook until desired doneness. Approximate total grill time for Medium-rare is 7 minutes (130-135°F), Medium is 8 minutes (140-145°F), Medium-well is 9 minutes (150-155°F), and Well-done is 11 minutes (160-165°F). Note: The USDA recommends cooking ground beef to a safe internal temperature of 160°F. Remove burgers to a plate and let rest while the buns are grilled.
- **Grill Buns:** Brush the inside of each bun half with 1-2 tsp. Jalapeño Olive Oil. Place 2 buns (4 halves) at a time on a cooler section of the grill with medium heat for about 30-45 seconds to toast and get grill marks. Watch very closely as the buns can burn quickly. Grill remaining buns.

TO SERVE

Arrange burger toppings on a platter. Place grilled buns and burgers on separate plates. Allow guests to create their own burger. Suggested burger assembly from bottom to top: Bottom bun with 1-1½ Tbsp. Burger Special Sauce, tomato, burger, cheese, lettuce, top bun with 1-1½ Tbsp. Burger Special Sauce.

WINE PAIRING

Gabrielle Collection Vertex Red Cuvée Blend 621, North Coast

SHOPPING LIST

Organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products highly suggested

- 1 jar 12 oz. mayonnaise
- 1 small bottle ketchup
- 1 small jar dill pickle spears
- 1 jar 6 oz. Kalamata olives, pitted
- 6 Wagyu beef patties or your ground beef preference, unseasoned, 8 oz. each
- GC Napa Valley Natural Marjoram Finishing Sea Salt

- 6 hearty burger buns
- 2 heirloom tomatoes
- 8 oz. American cheese (6 thick slices) or your preference
- 1 leaf lettuce bunch

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub
GC Napa Valley Natural Jalapeño Olive Oil