



FOLDED HILLS
WINERY · RANCH · FARMSTEAD

Rachelle's Favorite

Cheddar BLT Burgers with
Tarragon Russian Dressing

INGREDIENTS

- ½ cup mayonnaise
- ⅓ cup ketchup
- 1 tbsp red wine vinegar
- 1 tbsp grated onion
- 1 tbsp chopped parsley
- 1 tbsp chopped tarragon
- 1 tsp Worcestershire sauce
- 12 oz thickly sliced bacon
- 1 ½ lb ground beef chuck
- 1 ½ lb ground beef sirloin
- 1 tsp kosher salt
- ½ tsp freshly ground pepper
- 2 tbsp unsalted butter, melted
- 3 oz sharp cheddar cheese, cut into 6 slices
- 6 hamburger buns, split and toasted
- 6 iceberg lettuce leaves
- 6 slices of tomato
- 6 slices of red onion

DIRECTIONS

1. In medium bowl, whisk the mayo, ketchup, red wine vinegar, onion, parsley, tarragon, and Worcestershire sauce. Cover and refrigerate.
2. In large skillet, cook bacon over moderately high heat, turning once, until crisp, about 6 min. Drain and cut into large pieces.
3. Light grill and fill large bowl with ice water. Gently mix ground chuck with ground sirloin, salt, and pepper. Form meat into six 4-inch patties, about 1 ¼ inches thick. Submerge patties in cold water and let soak for 30 seconds. Immediately transfer burgers to grill and brush with some melted butter. Grill over high heat for 9 min for medium-rare meat, turning once or twice and brushing occasionally with butter. Top burgers with cheese during last minute of grilling and let melt.
4. Spread Russian dressing on buns. Set lettuce leaves and tomato slices on bottom halves and top with burgers, red onion, and bacon.
5. Close burgers, cut in half, and serve right away. Pair with 2021 Grant Grenache and enjoy!

PAIR WITH:

Folded Hills 2021 Grant Grenache...a delicious and versatile wine with aromatics of strawberry, cranberry, and Bing cherry and hints of nuttiness and cola on the palate.

