



Petite Top Sirloin Burgers

Ingredients:

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| 2 1/2 lbs. fresh ground top sirloin (90/10) | 8oz. assorted wild mushrooms or baby bellas |
| 1/3 C. high quality red wine like Mitchella | 12 cloves of garlic |
| 10 slices rustic aged sharp cheddar | 4-6 small heirloom tomatoes |
| 2 medium sweet onions | 1 C. fresh aioli or mayonnaise |
| 1 Tbsp. salt | 2 Tbsp. ground cumin |
| 4 Tbsp. olive oil | 2 Tbsp. balsamic vinegar |
| 2 Tbsp. dark brown sugar | 1 lb. butter |
| 2 baguettes San Luis Sourdough | 1 C. arugula |

Directions:

Makes approximately 40 mini burgers.

Coarsely chop six cloves of garlic and sauté in 2 Tbsp. of olive oil, coarsely chop the mushrooms and add to the garlic, continue sautéing for 10 minutes, add 1/3 cup red wine, simmer until liquid is reduced. Remove, and cool mushrooms in large mixing bowl. Thinly slice onions and sauté in 2 Tbsp. of olive oil until a light golden brown, about 15 minutes. Carefully, add 2 Tbsp. of balsamic vinegar stir until reduced, quickly add, still stirring 2 Tbsp. of brown sugar, simmer until caramelized, about 7 minutes. Remove to small bowl and cover.

Add 1 Tbsp. cumin to one cup of aioli or mayonnaise, mix well, refrigerate. Quarter the slices of cheddar cheese. Slice the tomatoes into 2-3" rounds. Slice the sourdough baguettes in to 1/4 inch slices. Add 1 Tbsp. cumin to cooled mushrooms, 1 Tbsp. salt, and fresh ground sirloin. Mix and form into small patties, just less than 1/8 cup per patty. Add butter and 6 cloves of garlic to heat proof pan on BBQ, add sliced sourdough, grill on BBQ until golden brown. Grill hamburgers for 2 minutes, turn add cheese, remove when cheese has melted.

Assembly: Sliced sourdough, 1 tsp cumin aioli, burger with cheese, heirloom tomato, caramelized onion, arugula, then top with sliced sourdough. Enjoy!

"Life is an Adventure. Drink Wine!"