

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

Buffalo BURGER *with*
AGED CHEDDAR *and*
KENNEBEC FRIES



BUFFALO BURGER WITH AGED CHEDDAR, GRILLED ONIONS, MAITAKE MUSHROOMS AND KENNEBEC FRIES

INGREDIENTS

Serves 4

For the Grilled Onions

- 2 large white onions, cut in 1/2-inch thick rounds
- 1 tablespoon olive oil
- 1 tablespoon balsamic vinegar
- Kosher salt & freshly ground pepper, to taste

For the Buffalo Patties

- 1 1/2 pounds ground buffalo
- 1/2 pound ground chuck
- Kosher salt and freshly ground pepper
- 4 slices aged cheddar
- 4 hamburger buns

For the Mushrooms

- 2 tablespoons olive oil
- 1 1/2 to 2 pounds clam mushrooms, ends trimmed and mushrooms separated
- Kosher salt and freshly ground pepper, to taste

For the Kennebec Fries

- 4 large Kennebec potatoes, cut into 1/4-inch thick batons
- 2 quarts rice oil (peanut, coconut, or vegetable oil works too)

METHOD

To Grill Your Onions: Fire up your grill to medium-high. You can start by grilling the onions, which are easy to reheat. Season the sliced onions with a drizzle of olive oil, balsamic vinegar, kosher salt and freshly cracked pepper. Place the onions in a grill basket or directly on the oiled grill and cook for 10 minutes, turning often. Closing the grill will help cook them more quickly. Set aside.

To Grill Your Buffalo Patties: Combine the buffalo and ground chuck together until well incorporated. Portion the meat into four 8-ounce patties, then season generously with salt and pepper. Grill for four minutes on each side for medium-rare. Top each portion with a slice of cheddar and toast your hamburger buns.

To Sauté Your Maitake Mushrooms: In a large sauté pan on medium-high heat, add the olive oil and the maitake mushrooms. Season with salt and pepper. Cook, stirring often, until the mushrooms are golden at the edges.

To Prep Your Kennebec Fries: Place the potato batons in a bowl and run water over them to rinse off some of the starch. Set the potatoes aside to soak for at least 30 minutes, or overnight. In a large pot or an electric deep fryer, heat rice oil to 325F. The fries will bubble up, so make sure your pot is big enough to avoid overflow. Drain potatoes from the water and place to dry on a cloth towel. Gently drop the potatoes into the oil and stir with a wand or slotted spoon. Blanch for seven minutes, until potatoes are soft and show a tiny bit of color. Remove blanched potatoes and place on paper towel for 10 minutes. While potatoes cool, raise the hot oil temperature to 350F. Adding your potatoes in batches, cook for two minutes, or until golden brown. Place finished fries on a paper towel-lined plate and season with salt and pepper.

PRESENTATION

For ultimate burger assembly, top one half of the toasted bun with your cheesy, grilled buffalo patty. Then pile high with grilled onions and maitake mushrooms. Go ahead and be generous with the Kennebec fries. Then, uncork a bottle of Far Niente Estate Grown Cabernet Sauvignon and raise a glass to your grilling prowess, and to Cabernet-friendly, savory summer menus!

Pair with Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville