



*Buffalo Burger with Aged Cheddar Cheese,
Grilled Onions, Maitake Mushrooms and Kennebec Fries*

Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville

by Executive Chef Trevor Eliason

Ingredients

Grilled Onions

2 large white onions,
cut in ½-inch thick rounds

1 tablespoon olive oil

1 tablespoon balsamic vinegar

Kosher salt and freshly
ground pepper, to taste

Buffalo Patties

1 ½ pounds ground buffalo

½ pound ground chuck

Kosher salt and freshly
ground pepper, to taste

4 slices aged cheddar
(we recommend Beecher's,
Fiscalini or good ol' Wisconsin)

4 hamburger buns from
your favorite local bakery

Maitake Mushrooms

2 tablespoons olive oil

2 clam shell maitake mushrooms,
ends trimmed and separated

Kosher salt and freshly
ground pepper, to taste

Kennebec Fries

4 large Kennebec potatoes,
cut into ¼-inch thick batons

2 quarts rice oil (peanut, coconut,
or vegetable oil works too)

Kosher salt and freshly
ground pepper, to taste

METHOD

Grilled 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 and balsamic vinegar. Season with 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.

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.

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.

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 the rice oil to 325°F. The fries will bubble up, so make sure your pot is big enough to avoid overflow. Drain the 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. Cook for seven minutes or until potatoes are soft with a tiny bit of color. Remove the blanched potatoes and place on paper towel for 10 minutes to cool. Next, increase the hot oil to 350°F. Adding the potatoes in batches, cook for two minutes or until golden brown. Place the finished fries on a paper towel-lined plate and season with salt and pepper.

Presentation

To assemble the burgers, top your buffalo patties with the grilled onions and maitake mushrooms. Pile on a generous amount of Kennebec fries to the side, and enjoy your gourmet burger with a glass of Far Niente Cabernet!

Serves 4