



BONKING
FROG
WINES

Geographic Region Western Australia

MERLOT BURGERS

Ingredients:

- 2 cups of Merlot
- 2 tbsp brown sugar
- 750g lean ground beef
- 1 medium white onion, finely chopped
- Worcestershire sauce
- Pepper
- Salt
- 1 medium slicing tomato, cut into 1cm thick slices
- Olive oil
- 4 Burger buns
- 4 slices of your favourite cheese



Instructions:

Preheat the grill to medium-high.

Over high heat, in a medium saucepan, combine the wine and brown sugar, stirring until dissolved.

Let boil and reduce down until you have approx. 6 tbsp (3/8 of a cup). This will take about 25 minutes. Let the reduction cool to room temp (about 10 minutes).

In a medium bowl, crumble ground beef and season with pepper, onion and a couple dashes of Worcestershire sauce.

Add ¼ cup of the red wine reduction and lightly toss to mix.

Form 4 burger patties, handling the mix as little as possible (the patties will feel really loose and fragile, but they'll hold up fine).



Cellar Door - 7 Dardanup West Road, North Boyanup WA 6237

PO Box 53 Dardanup WA 6236 | 0408 930 332 | www.bonkingfrog.com.au | wine@bonkingfrog.com.au



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Drizzle tomato slices with olive oil and season with salt and pepper.

Place burgers and tomatoes on the grill.

Grill the burgers to desired doneness (about 4 minutes on each side, for both the tomatoes and burger patties).

Slice burger buns in half and place cut side down on the grill for long enough to light toast them (about a minute).

Top each burger pattie with a slice of cheese and remove them from the grill, along with the burger buns.

Place patties onto the burger bun, drizzle a little of the remaining red wine reduction over each burgers, and top with a grilled tomato slice and the top bun.

Bon appétit!

Additional Notes

You can substitute the red wine for pretty much any red wine you like ... we say – if you like to drink it, chances are you'll like eating it ;)

Feel free to add whatever else you like to your burger – egg and beetroot is always a favourite of ours. Oh and before you drown the burger in tomato chutney or tomato sauce, try the burger without it first. You'll be surprised!

All up this recipe takes about 40 – 45 minutes from beginning to drooling and eating.

Recipe adapted from the website www.thebrewerandthebaker.com, where we found the recipe in the first place and Weber's "Way to Grill" Cookbook, where they found the recipe.