Triple B Burger (Bacon, Brie & Balsamic)

SERVES FOUR

As summer comes to a close, it's time to gather with your friends and enjoy the last of those late evening barbecues. Make the most of the season with this truly decadent Triple B Burger - beef and pork combo, with a kick of smoked paprika and a slightly sweet dash of balsamic reduction. Top it all with creamy brie, garlic aioli, and smokey bacon, and you've got yourself a burger that's just waiting to hang with a glass of robust Double L Syrah.

TASTING NOTES

Double L Vineyard Syrah

The limited production Double L Syrah originates from a single planted acre on Morgan's certified organic Double L Estate Vineyard. This inky purple syrah displays the classic Santa Lucia Highlands cool-climate character: rich fruit balanced by bright acidity and elegant tannins. Attractive aromas of boysenberry jam, white pepper, and anise are supported by flavors of savory herb and black fruits.

Ingredients

Burger Mix:
1 1/3 lb ground beef (70/30)
1/3 lb ground pork
1 egg
1 tsp smoked paprika
2 tsp black pepper
2 tbsp minced garlic
1 tbsp onion powder
2 tbsp soy sauce
Pinch of salt
2 tsp balsamic reduction

Toppings:
Bacon
Butter lettuce
Tomatoes
Shallots
4 Brioche buns
Fresh mini brie
Mustard
Garlic aioli

Instructions

Prepare the Burger Mix:
In a bowl, combine ground beef, ground pork, egg, smoked paprika, black pepper, minced garlic, onion powder, soy sauce, salt, and balsamic reduction.

Mix gently until just combined. Avoid overmixing.

Cover and refrigerate for at least 2 hours.

Prepare the Toppings:
Slice tomatoes and shallots.

Wash and prepare the butter lettuce.

Cut mini brie into 1/4 to 1/3-inch slices.

Cook bacon until desired crispness. Set aside.

Shape and Cook the Burgers:
Shape the meat mixture into 1/3 lb balls and then flatten them into thick burger patties slightly larger than the diameter of the brie slices.

Cook the burgers on a cast-iron griddle to your desired doneness.

Toast the Buns and Assemble:
While the burgers are cooking, toast the brioche buns.

Spread mustard and garlic aioli on the buns.

Just before removing the burgers from heat, top each burger with slices of brie to melt slightly.