



WINERY & VINEYARDS™

*Pork Burgers a la Lucques*

*To Accompany Alma Rosa 2007 Pinot Noir Mt. Eden Clone El Jabali Vineyard Sta. Rita Hills*

*By Suzanne Goin of Restaurant Lucques*

- 1 1/2 pounds ground pork
- 4 ounces firm chorizo or hot Italian sausage, casing removed and crumbled
- 2 slices (2 oz. total) bacon, finely chopped
- 1/4 cup olive oil
- 1/4 cup minced shallots
- 2 tablespoons chopped parsley
- 2 teaspoons fresh thyme leaves
- 1 teaspoon ground cumin
- 4 hamburger buns, toasted

In a large bowl, mix ground pork, chorizo, bacon, olive oil, shallots, parsley, thyme, and cumin. Form mixture into four equal patties about 3/4 inch thick.

Lay burgers on a barbecue grill over a bed of medium-hot coals or medium-high heat on a gas grill (you can hold your hand at grill level only 3 to 4 seconds); close lid on gas grill. Cook burgers, turning once, just until no longer pink in the middle (except for pieces of chorizo; cut to test), 13 to 15 minutes total; keep a spray bottle of water handy to douse any flames. Set burgers on buns.

*Note: Suzanne serves these burgers with an addictive chipotle aioli; for an easy version, blend one or two canned chipotle chiles into a cup of mayonnaise.*

Makes 4 burgers