

Beef and Maitake Mushroom Burgers with Sweet Potato Fries paired with Davis Estates Okaville Cabernet Sauvignon

INGREDIENTS:

Beef and Maitake Mushroom Burger

1 ½ pounds ground beef chuck (have your butcher grind for you)
½ pound roasted maitake mushrooms, chopped fine in food processor
½ onion, finely diced
2 teaspoons kosher salt
1 teaspoon black pepper
1 teaspoon Worcestershire sauce
½ cup chopped fresh parsley

Burger Fixings

6 slices of provolone cheese
6 Brioche Hamburger buns
Red onion
Heirloom tomatoes
Mayonnaise

SERVES: 4-6

Roasted Maitake Mushrooms

¾ pound Maitake mushrooms (after roasting equals about a half pound)
As needed olive oil
1 teaspoon salt
½ teaspoon black pepper

Sweet Potato Fries

2 pounds sweet potatoes, peeled
2 tablespoons olive oil
½ teaspoon garlic powder
½ teaspoon onion powder
1 teaspoon paprika
Salt and Pepper to taste

METHOD:

Roasted Maitake Mushrooms

- Preheat the oven to 400°F. Line a sheet tray with parchment paper.
- In a large bowl mix olive oil, mushrooms, and season with salt and pepper. Spread in an even layer and bake for 15 to 20 minutes, stirring every 5 minutes or so, until the mushrooms are tender.
- Remove from oven and allow to cool. Process in a food processor until chopped fine but still retaining some texture. Taste and adjust seasonings.

Beef and Maitake Mushroom Burger

- In a large bowl, mix the beef, chopped Roasted Maitake Mushrooms, onion, salt, pepper, Worcestershire sauce, and parsley.
- Form 6 equal sized patties and place them on a plate and refrigerate for 30 minutes.
- Preheat grill to medium high. Brush the grill grates with some oil.
- Place the burgers on the grill and cook for 4 to 5 minutes. Flip the burgers and continue to cook for about 4 to 5 minutes.
- Place 1 slice of cheese on each burger, and cook until the cheese has melted, and the burger has reached 135° for medium rare on a meat thermometer, about 1 to 2 minutes.

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Sweet Potato Fries

- Preheat the oven to 350°F.
- Cut the sweet potatoes into sticks 1/4 to 1/2-inch-wide and 3 inches long and toss them with the oil.
- Mix the garlic powder, onion powder, paprika, salt and pepper in a small bowl, and toss with the sweet potatoes.
- Spread them out in a single layer on sheet tray and bake until brown, about 15 minutes, then flip and cook another 10 minutes.

To Finish

Fix your burger with desired topping and serve immediately with a glass of Okaville Cabernet Sauvignon for the prefer elevated weeknight meal!