
Sonoma County Basil-Pesto Burgers

SENDIK'S FINE FOODS

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

1 1/2 pounds ground beef
3 tablespoons soft Italian bread crumbs
3 tablespoons minced red onion
3 tablespoons finely chopped fresh basil, lightly packed
3 tablespoons Seghesio Sonoma Zinfandel
6 oil-packed sun-dried tomatoes, finely chopped
1 1/2 teaspoons garlic salt
4 large poppy seed or sesame seed sandwich rolls, split
4 slices Monterey Jack cheese (about 3/4 ounce each)
4 leaves red leaf lettuce
4 large slices tomato (about 1/4 inch thick)
4 very thin slices red onion, separated into rings
4 small sprigs fresh basil

PESTO MAYONNAISE

1/2 cup mayonnaise

1 tablespoon prepared basil pesto sauce

Combine pesto mayonnaise ingredients in small bowl. Cover and refrigerate.

Combine ground beef, bread crumbs, onion, chopped basil, wine, sun-dried tomatoes and garlic salt in large bowl, mixing lightly but thoroughly.

Lightly shape into four 3/4 inch thick patties.

Place patties on grill 13 to 15 minutes to medium (160 degrees F) doneness.

About 2 minutes before burgers are done, place rolls, cut sides down, around outer edge of grid. Grill until lightly toasted.

During the last minute of grilling, top each burger with cheese slice.

Spread pesto mayonnaise evenly over cut sides of rolls.

Line bottom of each roll with lettuce leaf; top with burger, tomato slice, onion rings and basil sprig.

Beef/Veal Entrees