



Grilled Turkey Burgers with Pickled Apple Paired with our 2006 Sanford & Benedict Vineyard Chardonnay

6 dried apple slices	1 T. olive oil	Additional olive oil for grill
¼ c. white vinegar	1 T. butter	4-8 slices sharp cheddar
¾ c. water	1 red onion, halved, sliced thinly	mayonnaise
½ t. mustard seed	4 slices of bacon	butter lettuce
1 cardamom pod, crushed	1 lb. ground turkey, ½ lb each	4 English muffins
½ dry bay leaf	dark and white meat	
	salt and pepper	

In a saucepan, combine: vinegar, water, mustard seed, cardamom pod and bay leaf. Bring to a boil. Add apple slices and take off of heat, let sit for 20 minutes.

In a sauté pan, heat butter and oil over medium high heat. Add onions and season with salt and pepper; turn heat to medium and caramelize the onions until brown, about 20 to 25 minutes. Remove onions and set aside. Cook the bacon in the same sauté pan until crisp and set aside. Strain apples, and roughly chop the bacon. In a food processor add apples and bacon, then pulse until finely chopped. Finally, add the onions and pulse just until combined.

Mix the turkey with the apple mixture, and season it all with salt. Divide mixture into fourths and shape into patties. Let the burgers rest in the refrigerator for 20 minutes.

Preheat the grill to medium high heat. Generously oil grill, and brush each burger with additional oil on both sides. Grill burgers for 4 minutes on each side on direct heat, then move the burgers to indirect heat. Add cheese and continue cooking until cooked thoroughly, about another 4 minutes. A top rack on your grill will work nicely for this! Take the burgers off the heat and let rest. Brush English muffins with olive oil, and grill them until toasted. Spread mayonnaise over English muffins, top with a burger and lettuce.

Pour a glass of our 2006 Sanford & Benedict Vineyard Chardonnay and enjoy!

Serves 4 Recipe by Megan Thomas