



BEEF BURGER WITH BALSAMIC ONIONS, MATURE CHEDDAR AND PICKLES

— *with Spier Signature Pinotage* —

Sometimes, when you do the simple things right, they become glorious to the next level. Choosing the right items for your burger is essential, so go the extra mile to find the best sesame bun, the very best mature cheddar, and some high-quality beef mince.

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COLLECTION



Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

SERVES
4

For the balsamic onions:

- 15ml butter
- 15ml olive oil
- 2 onions, peeled and thinly sliced (not chopped)
- 4 sprigs thyme, stalks discarded
- 45ml balsamic vinegar
- 30ml brown sugar
- salt and pepper to taste

For the burgers:

- 600-800 best quality ground beef mince
- butter, for frying and spreading
- 4 large sesame buns, sliced horizontally
- best quality mayonnaise, for spreading
- finely sliced lettuce, for topping
- sliced mature cheddar cheese, for topping
- a few pickled gherkins/cucumbers, finely sliced, for topping
- golden roasted potato wedges/chips, for serving (optional)


METHOD

Make the balsamic onions: in a large wide pot, heat the butter and oil and add the onions and thyme. Fry for about 15 minutes over medium heat, stirring often, until the onions are soft and starts to brown (don't rush this). Continue to fry until they start to go golden brown but not too dark. Turn up the heat to high, then add the balsamic and brown sugar and stir well. Fry, stirring, until the vinegar reduces to a syrup that just coats the onions. Remove from the heat and season to taste with salt and pepper.

Fry the patties: divide the mince into 4 equal parts and shape into a wide disk that is a little wide than your buns (it will shrink in the pan). Flatten the middle of each patty a little more. Heat the butter in a large pan and fry the patties on each side until they have a nice dark crust on the outside and are just pink in the middle, seasoning with salt and pepper as you go. Remove from the pan and let them rest for about 3 minutes before serving.

Prep the buns: spread the insides of the buns with butter and give them a quick toast in a pan or the oven under the grill. Spread the bottom halves with mayonnaise and top with shredded lettuce, then top with the freshly cooked patties, sliced cheese and pickles. Serve at once, with or without potatoes.

Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spier.co.za

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