



Best of the Best Burger

Ingredients

3 pounds Kobe style ground beef
2 tablespoon roasted garlic paste
½ cup mayonnaise
4oz cream cheese
salt and freshly ground pepper, to taste
3 cups baby arugula, washed and dried
1 teaspoon white truffle oil
6 potato buns, brushed with butter and toasted
12 slices applewood smoked bacon, cooked until crisp

Instructions

Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

Gently shape the Kobe beef into 6 patties to fit the bun.

Combine the roasted garlic paste, mayonnaise, and cream cheese in a bowl. Season with salt and pepper. Thoroughly mix and set aside.

When the grill is ready, brush the rack with vegetable oil. Season the patties with salt and pepper and place on the rack, cover, and cook, turning once, until done to preference.

Toss the arugula with truffle oil.

To assemble the burgers, spread equal portions of the roasted garlic spread on each bun bottom, followed by a burger patty. Top each patty with 2 strips of bacon and a handful of arugula. Add the bun tops and serve.

Your wine pairing is the always full-bodied Cabernet Sauvignon.