



AVALON

Lamb Sliders with Cabernet-Blackberry Ketchup

Naylet L. ~ 1st Runner-Up

Serves 12

Ingredients for Ketchup

1/2 cup Ketchup

1/2 cup good quality Blackberry Preserves

1/4 cup Avalon Napa Valley Cabernet Sauvignon

Pinch of Kosher Salt

Ingredients for Lamb Sliders

1 1/2 lbs Ground Lamb

2 Tbs Avalon Napa Valley Cabernet Sauvignon

2 Garlic Cloves, peeled and grated

1 tsp Ground Cumin

1 1/2 Tbs finely chopped Rosemary Leaves

3/4 tsp Kosher Salt, or more for taste

1/8 tsp White Pepper

Olive Oil for brushing on patties

12 slices Gouda Cheese, cut to fit size of slider

12 Slider Buns, split

3 cups Mixed Spring Greens

2 Tbs chopped Chives

Preparation/Instructions

To make ketchup: In a medium saucepan, over medium heat, combine ketchup, blackberry preserves, Cabernet and salt. Bring to a gentle simmer. Cook 4-5 minutes until slightly thickened. Remove from heat.

To make lamb sliders: In a large bowl, combine lamb, Cabernet, garlic, cumin, rosemary leaves, kosher salt and pepper. Form into 12 slider size patties.

Heat an outdoor grill or grill pan over stovetop on medium-high heat. Lightly brush patties with olive oil. Grill patties, flipping once, about 2-3 minutes per side for medium rare, or to desired doneness. During final minutes of grilling, place cheese on top of each patty and melt cheese. On each bottom bun, place greens, then top with a patty. Top each patty with chives; drizzle with ketchup. Close with top buns.

