

# 2011 Petite Sirah paired with **Bloody Mary Salmon Burger**



## Great recipes for great wines

*Recipe pairing by Marlene Rossman*

### BLOODY MARY SALMON BURGER

**Yield:** 10

10 FPI Ultimate Salmon Burgers 6 oz., cooked per instructions	1 C. sour cream 2 C. mayonnaise	1 T. Tabasco sauce 1-2 inch portions of fresh horseradish
3 beefsteak tomatoes, ripe and sliced to ¼" slices	4 T. prepared horseradish ½ t. granulated sugar	10 burger buns
1 small red cabbage, shredded	¼ C. cider vinegar	2 T. butter
3 heads celery, sliced very thin	½ t. celery seeds	Salt & pepper to taste

**Method:** Place the red cabbage and celery in a large bowl. In a smaller mixing bowl, whisk together sour cream, half of the mayonnaise, processed horseradish, sugar, vinegar, celery seeds, salt and pepper until well combined. Pour dressing over the cabbage and celery mixture, and toss to mix. Season it with salt and pepper as needed. Set to side to reserve. In another small bowl, whisk together the remaining one cup of mayonnaise and Tabasco sauce. Season it with salt and pepper as needed. Set to side to reserve. On a flat top grill or large sauté pan, melt the butter. Toast the burger buns in the melted butter until golden brown. On an open work surface, lay out the 10 toasted burger bun bottoms, and spread a thin layer of the Tabasco mayonnaise on to the bun. Place a slice of the beefsteak tomatoes on to the bun bottoms and season the tomato with salt and pepper. Place the cooked burgers on top of the seasoned tomato, and top it that with the celery slaw. Finish it off with the toasted bun top and serve.

**Wine Pairing:** Northwest Cellars Petite Sirah 2011, Washington State

A powerful, spicy burger shouts out for a powerful wine. This raspberry and cocoa - flavored petite sirah is big (not petite!), brawny and sweetly tannic, and can stand up to the challenge.

**Photo and recipe:** High Liner Foods ([highliners.com](http://highliners.com))



*As featured in Chef Magazine. Copyright 2014 Talcott Communications. Reprinted with permission. All rights reserved.  
<http://www.talcottdigi.com/0314chef/>  
Page 20*

**Chef**<sup>TM</sup>  
MAGAZINE

April 2014

CELEBRATING  
**58**  
years

*The magazine for Foodservice Professionals*

[chefmagazine.com](http://chefmagazine.com)