

DUCK BURGER

*Submitted by
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PAIR WITH:

"NAPA VALLEY"
CABERNET SAUVIGNON



INGREDIENTS

1 pound ground duck meat
1 teaspoon, duck fat
(can sub bacon fat or vegetable oil)
4 scallions, finely chopped
2 teaspoon grated fresh ginger
1/4 teaspoon Chinese five-spice powder
½ pound Shitake Mushrooms finely sliced
½ teaspoon Ground nutmeg
Salt and pepper to taste
4 teaspoons vegetable oil divided
4 slices Gruyere cheese
Handful of Arugula
4 Brioche rolls, big enough for a burger
Mayonnaise, for garnish

PREPARATION

- In a bowl, mix the ground duck, scallions, ginger, duck fat, and Chinese five-spice together, season with salt and pepper.
- Portion into 4 patties
- Heat 2 teaspoons vegetable oil in a 12 inch skillet over medium high heat.
- Sautee sliced shitake for 3 minutes, stirring occasionally.
- Sprinkle ground nutmeg, salt and black pepper over mushrooms and continue to cook until they have released their juices and are golden and tender.
- Remove from skillet and set aside.
- Heat remaining 2 teaspoons oil in the skillet over medium high heat until it begins to shimmer.
- Cook burgers, flipping once, about 8 minutes for medium rare.
- Place arugula on bottom bun under the burger, top with cheese and mushrooms and serve with a side of mayo.