

VILAGRAD WINERY

EST. **V** 1922

Recipe

The Ultimate Kiwi Burger using Magill's Hereford prime beef brisket patties matched with Vilagrad Cabernet Merlot.

INGREDIENTS:

Hereford prime beef brisket patties

Vandy's streaky bacon

Volare Gourmet burger buns

Meyer tasty Gouda

Burger filling :Egg, sliced beetroot, iceberg lettuce, sliced tomato, sliced red onion rings

METHOD:

1. Grill patties from frozen on BBQ or grill pan.
2. Fry or grill bacon, we used Magills Vandys streaky bacon- best bacon ever!
3. Slice buns in half and toast in oven. We used Volare gourmet burger buns, and they are amazing,
4. Thinly slice cheese and place on cooked patties and grill in oven to melt cheese, we used Meyer tasty Gouda.
5. Fry egg in the same pan you used for bacon.
6. Assemble your burger with remaining ingredients, tip: place lettuce on the bottom of the burger to stop the bun from going soggy
7. Enjoy with your favourite fries and a glass of Vilagrad Mt Pirongia Cabernet Merlot.

