

Local Grass Fed Burger with Pickled Beets, Arugula & Goat Cheese

Ingredients

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| 1 pound Hearst Ranch grass fed beef (can substitute bison) | Whole wheat buns |
| Fresh kosher salt | Small handful of arugula |
| Cracked black pepper | 2 slices pickled beets |
| 1 ounce olive oil | 1 ounce Happy Acres or local goat cheese |

Form the beef into 4 ounce patties. Season with salt and pepper while you bring a cast iron skillet to medium-high heat. Add oil to the skillet and place the burgers in the pan. Use a spatula to smash the burger down into a patty, giving a crispy edge (2-3 minutes for a rare, 4-5 minutes for medium). Flip the patty and continue cooking to desired doneness. Place burger on whole wheat bun and top with arugula, pickled beets, and local goat cheese. Would go great with a green salad and a glass of 2010 JUSTIN Cabernet Sauvignon.

Pickled Beets

Ingredients

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| 2 pounds red beets, washed, leaves and stalks removed | 1 teaspoon sugar |
| 1 quart water | 2 bay leaves |
| 2 cups champagne vinegar | 2 garlic cloves |
| 1 cup JUSTIN Cabernet Sauvignon | 5 thyme sprigs |

Place all of the ingredients in a large pot and bring to a boil. Simmer for 45 minutes to 1 hour, or until you can easily pierce the beets with a knife. Place the beets and all the liquid and ingredients into separate containers. Let cool, then peel with a paper towel. The beets will keep for up to 7 days.