



Bottled with love, for the joy of living

**MUSHROOM & BLEU CHEESE TURKEY BURGERS
PAIRED WITH
2015 CABERNET SAUVIGNON, MADRONE RIDGE VINEYARDS**

INGREDIENTS

1 lb ground turkey
1/2 lb fresh mushrooms, finely chopped
1 onion, minced
2 tbs soy sauce
kosher salt and fresh black pepper to taste
1/4 cup crumbled bleu cheese

INSTRUCTIONS

Preheat grill for high heat.

In a bowl, mix together the turkey, onions, mushrooms and soy sauce.

Form into 4 patties

Lightly oil the grill grate.

Place the patties on the grill and cook for 10 minutes per side or until well done.

Top with bleu cheese during the last few minutes of cooking.

May be served as is or as a burger between a sesame seed bun.

Dare to Pair!

Turkey has a medium body that matches the subtle tannin in this Cabernet. The soy sauce and mushroom nod to the savory fruit notes and in combination with these two ingredients, the bleu cheese creates an umami flavor that elevates the wine itself.