

Blue Cheese Burger

2 pounds Wagyu ground beef or other high quality ground round
2-1/2 ounces Shropshire* blue cheese, crumbled
3/4 teaspoon coarsely ground black pepper
1 teaspoon salt
3/4 teaspoon dry mustard
1/3 cup minced fresh chives
1/8 teaspoon hot pepper sauce
3/4 teaspoon Worcestershire sauce
8 Brioche or hamburger buns

1. In a large bowl, mix the ground beef, blue cheese, chives, hot pepper sauce, Worcestershire sauce, black pepper, salt and mustard. Cover and refrigerate for 2 hours.
2. Preheat grill for high heat. Gently form the burger mixture into about 8 patties.
3. Oil the grill grate. Grill patties 5 minutes per side, or until well done. Serve on rolls.

* a cow's milk blue cheese from the UK, technically a cross between Stilton Cheshire, found at Whole Foods

Recipe Courtesy of Winery Chef Dan Koommoo