

Burger with Foie Gras and Cipollini Onions

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ chopped beef patty
- 2 oz foie gras, grade A
- 1 ea Chef's Line 9-grain sprouted bun
- 1 oz pickled cipollini (see right)
- tt Riesling vinegar, Minus 8 Dehydrat8

PREPARATION

Grill patty to medium rare, saute fois gras and toast bun. Place burger on bun, add foie gras, top with cipollini onions and finish with a drizzle of Riesling vinegar.

Pickled Cipollini

INGREDIENTS

- 2 T salt and pepper
- 2 T fennel seed
- 3 T coriander
- 10 ea bay leaves
- 1 t pepper flakes
- 4 ea cinnamon sticks
- 1 1/2 T cardamom
- 10 ea cloves
- 16 oz honey
- 16 oz sugar
- 64 oz white vinegar
- 64 oz water
- 2 1/2 lb cipollini onions

PREPARATION

Place all ingredients except onions into a pot. Bring to boil. Add cipollini onions and simmer until tender.

