

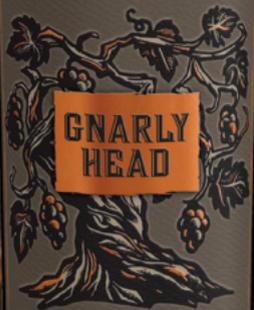


**GNARLY  
HEAD.**

# CHEESEBURGER RECIPE

Pair with Gnarly Head Old Vine Zinfandel Wine of California

**100**  
**GOLD MEDALS**  
AWARDED TO  
GNARLY HEAD WINES  
SINCE 2012



OLD VINE ZINFANDEL  
LODI CALIFORNIA

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# GNARLY CHEESEBURGERS

MAKES 4 BURGERS

## INGREDIENTS

560g prime rib or 560g ground/mince beef  
4 hamburger buns  
8 slices of cheddar cheese  
Crispy salad

## GNARLY DRESSING:

5 tbsp of mayonnaise  
1 tbsp of creme fraiche  
1 tbsp of sriracha  
Pinch of Salt

## PICKLED ONIONS:

1 part vinegar  
2 parts sugar  
3 parts water  
Sliced red onion

## INSTRUCTIONS

- Mix all the ingredients for the pickled onions. Put it into the fridge for 8 hours.
- If using prime rib, grind 560g of prime rib to produce the ground/mince beef. Divide ground beef into four patty's, 140g each.
- Mix all of the ingredients to the Gnarly dressing, and salt to taste.
- Grill the burger patty's for 3 minutes on one side, then flip it over and put two slices of cheddar on top. Grill it for another 3 minutes or until the center reads 60°C (140°F).
- Grill the hamburger buns to make them crispy.
- Spread the Gnarly dressing on the bottom bun, place salad and pickled onions on top. Then you place the burger with the melted cheese on top. Finish with the top bun, and it's ready to serve.

## WINE PAIRING

GNARLY HEAD OLD VINE ZINFANDEL, LODI, CALIFORNIA

This intrepid Old Vine Zinfandel has a gnarly core of jammy blackberry and black cherry flavors with hints of black pepper, balanced by complex American and French oak toast. Pair your Cheeseburger with this Old Vine Zinfandel for a true Gnarly experience.