PASTURE AND PLENTY



INSTRUCTIONS

- Divide burger mix into individual portions and shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner - it will cook
- 2 Heat a small amount of olive oil or butter in a skillet over medium high heat; place burgers in skillet and cook, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160 degrees F, or to
- Toast bun or warm for a few seconds in microwave. Spread onion jam on bottom bun, top with burger, a few winter greens, animal sauce, and top bun.
- **4** Toss remaining winter greens with vinagrette and serve

✓ DRINK PAIRING

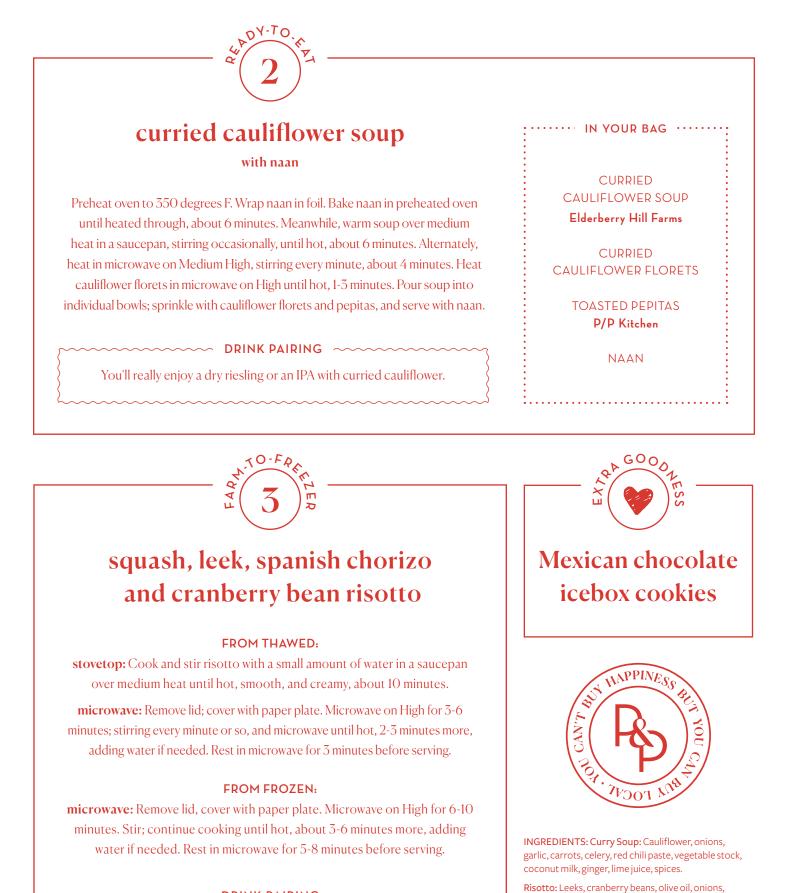
Pair this rich burger with a big, juicy California zinfandel. An amber ale will also be delicious.

INGREDIENTS: Burger: Herbs, spices, gouda cheese. Animal Sauce: Shallots, egg yolks, canola, mustard, garlic, caper, ketchup, spices. Onion jam: onions, brown sugar, red wine, balsamic vinaigrette, salt and pepper. Vinaigrette: Dijon, shallots, Garlic, canola oil, salt, pepper *Consuming raw or undercooked burgers may increase your risk of foodborne illness.



Post your dinner pictures on Facebook or Instagram using the hashtags **#pastureandplenty** #lessworkmorepicnic #dinnerdone for a chance to get discounts on future orders.





DRINK PAIRING $\, \sim \,$

We like the idea of the spice in grenache singing with this risotto, and a nutty brown ale for beer lovers hits just the right note.

> We do our best to prepare meals without gluten, for those who are glutenfree, but please note that we cook in a facility that handles gluten and other potentially allergenic food items, such as eggs, tree nuts, peanuts.

spanish chorizo, arborio rice, butternut squash, parsley, sarvecchio, salt and pepper, vegetable stock.

salt, pepper, sugar, vanilla, egg, butter.

Cookies: Flour, cocoa powder, cinnamon, cayenne,