

Contest Corner

Build A Better Burger For Great Summer Cookouts

(NAPSA)—Fire up the grill, spice up your burgers and pour a glass of wine—the season for America’s favorite pastime has arrived!

“Burgers have branched out, from the basic lettuce and tomato condiments to avocados, chutneys and relishes, grilled vegetables, flavored mayonnaises, and artisan cheeses, among others,” says Jeffrey Starr, executive winery chef for Sutter Home Winery. “More and more burger toppings are reflecting various ethnic influences throughout the world.”

Chef Starr offers some of his favorite food and wine combinations that are sure to make your next backyard barbecue a hit:

- Dress up beef or veal burgers by topping with crisped prosciutto and Stilton cheese. Pair with a fragrant, smooth Cabernet Sauvignon.

- Make burgers using ground chicken seasoned with pine nuts and basil, then top with fresh mozzarella and vine-ripened tomatoes. Pair with a fresh, crisp Chardonnay.

- Grill ground pork burgers and serve with cole slaw and tangy barbecue sauce. Serve with a lush Merlot.

- Top ahi tuna burgers with spicy salsa. Serve with a light, delicately fruity White Zinfandel.

Get grilling and your favorite backyard hero could win a \$20,000 prize in the American Culinary Fed-



Build a better burger and you could win a \$20,000 prize.

eration’s “Build A Better Burger® Contest” sponsored by National Cattlemen’s Beef Association and Sutter Home Winery.

Contest entrants can win \$20,000 for the best beef burger. A \$10,000 prize will be awarded to the best alternative burger, a \$5,000 consumer choice award will be given out, and \$500 will go to each finalist (plus a paid trip to the Napa Valley).

The contest runs until Labor Day weekend, giving grillers ample time to perfect their recipes during the summer outdoor cooking season. Ten finalists will be chosen, and flown to Napa Valley for the final cook-off event at Sutter Home Winery on Saturday, September 28, 2002.

Need some flavorful inspiration before you get started? Try Kristine Snyder’s sauce from her 2001 Build A Better Burger winning recipe, *Soy-Glazed Salmon Burgers with Ginger Lime Aioli*. An ideal complement to her salmon burger, the aioli can be added to any burger for a burst of creamy-citrus flavor.

Ginger Lime Aioli

- ½ cup reduced-calorie or regular mayonnaise
- 2 tablespoons sour cream
- 2 cloves garlic, minced
- 2 teaspoons minced fresh ginger
- 1 tablespoon fresh lime juice
- ¼ teaspoon salt

Combine ingredients in a small bowl. Top burger with desired amount of aioli.

Look for entry forms at the Build A Better Burger store displays in supermarkets and wine shops nationwide. For contest entry information or tickets to attend the Build A Better Burger cook-off, visit www.buildabetterburger.com or send a request along with a self-addressed stamped envelope to: Build A Better Burger Contest 2002, P.O. Box 844, St. Helena, CA 94574-0248. Entries must be received no later than August 31, 2002. The contest is not valid in Utah.