

Contest Corner

Celebrate Grillin' Season: Host Your Own Burger Bonanza

(NAPSA)—When it comes to grilling, burgers are first choice, according to the National Hearth, Patio and Barbecue Association.

Jeff Starr, Executive Winery Chef for Sutter Home Winery offers some suggestions to kick off your next backyard gathering. "Avoid barbecue boredom this summer by hosting a burger party. Offer guests a variety of burgers, breads and toppings, then let them assemble their favorite combinations," Starr suggests.

Begin by offering a selection of burgers beyond basic beef, such as ground salmon, lamb, and veggie. Add flavor by mixing in seasonings such as Tabasco's new chipotle pepper sauce, chopped caramelized onions, or fresh herbs with the burger mixture before grilling. Once cooked, guests can pile on their favorite toppings such as sliced California avocados, roasted bell peppers, cheeses, sautéed mushrooms and grilled onions. Last, but certainly not least, go crazy with the condiments! Stir pesto, roasted garlic, or soy sauce into mayonnaise. Add kick to ketchup by mixing in curry powder.

Perfect Pairings

What to drink? Chef Starr recommends offering a variety of wine to match the variety of burger choices. "You should never feel that there is only one type of wine to serve with burgers or BBQ—there are many delicious combinations, so offer your guests a selection to choose from." Here are a few of Chef Starr's favorites:

- Burgers with alternative flavors such as Latin or Asian pair



Photo courtesy of the Cattlemen's Beef Board & National Cattlemen's Beef Association.

well with a crisp Sauvignon Blanc.

- Robust and smoky beef burgers stand up to a fruity Merlot, lush Cabernet Sauvignon, or rich Syrah.

- Lean, flavorful burgers made from ground turkey or chicken pair perfectly with the crisp fruity flavors of today's hottest white wine varietal, Pinot Grigio.

- Try vegetable or seafood burgers with a lightly oaked Chardonnay.

- Chef Starr's favorite for a basic, All-American burger? A glass of hearty red Sutter Home Zinfandel!

Enter To Win \$20,000

Your culinary creativity just might win \$20,000! Sutter Home Winery's Build A Better Burger Contest is calling all cooks to enter their best burger recipes. For complete contest rules, visit buildabetterburger.com or send a request along with a self-addressed stamped envelope to: Build a Better Burger, Sutter Home Winery, P.O. Box 248, St. Helena, Calif.

94574-0248. Recipes must be received no later than August 29, 2003. Grand prize for the best burger is \$20,000, with \$5,000 awarded for the best potato side dish recipe. This year's Build A Better Burger contest is sponsored by Sutter Home Winery, California Avocado Commission, United States Potato Board and Tabasco, with support from Mrs. Dash Grilling Blends. The contest is not valid in California and Utah.

For Your Next BBQ

Looking for ideas to round out your burger bonanza? Blue Ribbon Potato Salad is an all-American side-dish.

Blue Ribbon Potato Salad

- 1½ lbs. (about 5 medium) round red potatoes, cut into ¾-inch cubes
- ¼ cup olive oil
- ¼ cup lemon juice
- ¼ cup chopped parsley
- 2 cloves garlic, minced
- 1 teaspoon each salt, paprika and ground cumin
- 2 medium tomatoes, cut into ¾ inch cubes
- ¾ cup thinly sliced red onion

In 3-quart saucepan cook potatoes in boiling water until just tender, about 10 to 12 minutes; drain thoroughly. Meanwhile, in large bowl, whisk together oil, lemon juice, parsley, garlic, salt, paprika and cumin. Stir in tomatoes, onions and potatoes. Toss gently to coat. Serve warm or at room temperature.

Makes 4 to 6 servings.