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BURGERS

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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



Shake Shack's first-ever cookbook, with 70 recipes, 200 photographs, and plenty of stories, fun facts, and pro tips for the home cook and Shack fan. Follow Shake Shack's journey around the world; make your own ShackBurgers, crinkle-cut fries, and hand-spun frozen custard shakes at home; and get a glimpse into the culture, community, and inner workings of this global phenomenon.

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MEDIUM OR MEATLESS

BY ALEXANDRA PASTRON

MANY WILL TELL YOU that burgers are as American as apple pie. They're so often associated with Labor Day barbecues and summer pool parties that the saying might as well be "as American as burgers," although that doesn't have quite the same ring to it. But the reality is that burgers are universally beloved and lend themselves to a variety of different palates, cuisines and regional distinctions. Which, of course, is where this month's theme comes in!

We've partnered with New York City's famous Shake Shack to bring you six burgers - some classic (bring on the secret sauce!), some unique (Portobello mushroom patties, anyone?) and some leaning more towards fine dining than comfort food (black truffle shavings for the win!).

Three of these burgers were actually crafted by some of the world's most famous chefs. The Momofuku Shrimp Stack (pg. 20) was made by restaurateur David Chang of the international Momofuku empire. The Emilia Burger (pg. 18) is the brainchild of chef Massimo Bottura, owner of Osteria Francescana, which in 2016 was named the number one restaurant in the world on the San Pellegrino World's 50 Best Restaurants list. And, finally, the Humm Burger (pg. 10) was designed by Daniel Humm, chef and co-owner of this year's top restaurant on the San Pellegrino World's 50 Best Restaurants list, Eleven Madison Park. EMP (as those in the know call it) sits on the same park as the original Shake Shack location, and when this Shack first opened in 2004 the burgers were actually being made in EMP's kitchen. Talk about full circle.

So when tasked with finding wines to live up to these accolades, we searched far and wide. This month's wines really do hail from all over the world, from Miravigna's Italian rosé (pg. 15), to a single-varietal South African Syrah (pg. 9), to a Sauvignon Blanc from a vineyard in California that has given grapes to some of the most respected names in American winemaking (pg. 19). These bottles are just as unique and far reaching as their burger companions, so get ready for an epic journey!

Now you may be thinking that this is all fine and good but wine can't be paired with glorified fast food! To which we would politely disagree and remind you that we at Wine Awesomeness live and drink by the mantra of "wine all the time!" No meal is too casual (or too fine!) for a bottle of wine. Whether you like them medium or meatless, get down with one of these burgers and pop open a bottle. It'll be great. We promise.



ROSÉ: MORE THAN JUST SUMMER WATER

BY VICKI DENIG



ROSÉ WINE: easy-drinking, pink swill loved by all and hated by none. Pairs well with warm afternoon lunches, hot summer sun, and crisp, salty sea breezes, right? Well, yes... however, your favorite pink-hued juice is actually much more complex than you may think. Believe it or not, there are actually three ways your favorite bottles of rosé wine get their gorgeous shade of color. Let us count the ways in which our beloved bottles of pink find their way into our balmy, wine-seeking hands. And before we go any further - yes, rosé is certainly synonymous with summer weather, but it doesn't stop there. This multifaceted style of wine is incredibly versatile, making it perfect for an array of food and wine pairings throughout all 12 months of the year!

Here are the ways in which your favorite red wine grapes become your precious pink thirst quenchers:

Direct Press/Vin Gris

Think: white wine production methods but with red grapes. Rather than crushing up red grapes with skins, stems and seeds, the winemaker will press the juice directly out from the grapes, leaving the rest of the grape parts behind. Due to the fact that this clear juice has lived within red grape skins, the juice will be naturally, albeit extremely lightly, pigmented. Known as "vin gris" in French, this method is used to produce the lightest colored rosés on the market. Rosé of Pinot Noir is frequently produced this way, including Blanc de Noirs Champagne, as well as various rosés in Provence.

Skin Contact

Basically red wine production with a shorter maceration time. This is definitely the most popular way to commercially make rosé wines. Essentially a baby red, the production method is the same, though the juice will generally only remain in contact with the skins for up to 24 hours. Many regions of the world use the skin contact method, including Provence, Languedoc-Roussillon, and regions all over Italy. For a fun, fresh example,

check out the Miravigna Rosé on [pg. 15](#) from Italy's coastal region of Abruzzo. This Italian twist on rosé, made from 100% Montepulciano grapes, is produced by Casal Thaulero; not only is the azienda the oldest winery in the region, it was also the first to bottle wines following newly implemented DOC regulations - meaning this wine not only has street cred, but it's on the cutting edge of modern Italian winemaking styles.

Saignée

Don't be freaked out by the fact that this winemaking style translates to "bled;" we promise it's worth it! With the saignée method, the end result is actually two wines: a concentrated, full-bodied red, as well as a rosé. Basically, after a few hours of macerating red grapes for red wine production, the winemaker may decide that he or she desires a bigger, bolder red, therefore, will 'bleed' some of the juice off of the must and vinify it separately. The juice still in contact with the skins, stems and seeds will go on to become a fuller-bodied red, while the saignée juice becomes a lighter, fresher rosé.

OK, so technically, there is a fourth way to make rosé, but it's extremely uncommon (and generally prohibited) in many regions of the world. It's as simple as you'd think: take some white wine, add some red wine, stir it up and there you have it. While generally frowned upon in most parts of the world, rare exceptions, such as rosé production in Champagne, and New World regions with more lax winemaking rules, allow for said practice. As simple as this may sound, we don't recommend doing this at home. Stick to your preferred pink juices made by the pros!

2012 FONDO ANTICO, VERSI ROSSO

65% Nero d'Avola, 20% Syrah, 15% Merlot



Sicily, Italy



Late nights in oversized sweatshirts sitting on cold sand.



The ShackBurger



The Scientist - Coldplay



Freshly stomped blueberries with crunchy leaves. Floral undertones and oolong tea.



The fruit is overripe and prune-like, full-bodied, jammy, bulky and salty brine laced.



A classically hearty wine calls for a classically hearty dish, making the good ol' ShackBurger a true companion.

This Sicilian wine is a blend mainly composed of Nero d'Avola, the island's most important grape. Its extremely full body is on par with Cabernet Sauvignon and the grape is also known for having big, fruit-driven flavors. Up until recently, Nero d'Avola was seldom seen on labels and primarily played the role of a blending grape - as is true in this bottle. The difference here, though, is that the grape is proudly highlighted right on the label!

The weight of this wine, though, is derived from the Merlot. A grape known for being a superstar with a little junk in the trunk (Kim K, anyone?). Nero D'Avola provides the earthy undertones: wet chewing tobacco, an old cedar chest and raisins; then the two varietals work intermittently to create a well-rounded, big-boned wine.



THE SHACKBURGER

MAKES 4

- 4 hamburger potato buns
- 4 tablespoons unsalted butter, melted
- 4 tablespoons ShackSauce
- 4 pieces green leaf lettuce
- 8 ¼-inch slices ripe plum tomato
- 1 pound very cold ground beef, divided into 4 pucks
- ½ teaspoon Our Salt & Pepper Mix
- 4 slices American cheese

Our Salt and Pepper Mix

- ½ cup kosher salt
- ½ teaspoon freshly ground pepper

ShackSauce (makes about ½ cup)

- ½ cup Hellman's mayonnaise
- 1 tablespoon Dijon mustard
- ¾ teaspoon Heinz ketchup
- ¼ teaspoon kosher dill pickling brine
- Pinch of cayenne pepper

For Our Salt and Pepper Mix: Mix together all ingredients in a small mixing bowl. Set aside.

For the ShackSauce: Put all the ingredients in a small mixing bowl and stir until well combined. Sauce will keep, covered, in the refrigerator up to one week.

Heat a cast-iron griddle over medium-low heat until warm. Meanwhile, open the hamburger buns and brush the insides with the melted butter. A soft brush is helpful here. Place the buns buttered side down on the griddle and toast until golden brown, 2 to 3 minutes. Transfer buns to a plate. Spoon the sauce onto the top bun. Add a piece of the lettuce and two slices of tomato.

Increase the heat to medium and heat the griddle until hot, 2 to 3 minutes.

Evenly sprinkle a pinch of Our Salt & Pepper Mix on top of each puck of meat.

Place the pucks on the griddle, seasoned side down. Using a large, sturdy metal spatula, firmly smash each puck into a ½-inch-thick round patty. Pressing down on the spatula with another stiff spatula helps flatten the burger quickly. Evenly sprinkle another big pinch of Our Salt & Pepper Mix.

Cook the burgers, resisting the urge to move them, until the edges beneath are brown and crisp, and juices on the surface are bubbling hot, about 2½ minutes. Slide one of the spatulas beneath the burger to release it from the griddle and scrape up the caramelized browned crust. Use the other spatula to steady the burger and keep it from sliding. Flip the burgers. Put the cheese on top and cook the burgers 1 minute longer for medium. Cook more or less depending on your preference.

Transfer the cheeseburgers to the prepared buns and enjoy.

2015 SIMPLY SYRAH

100% Syrah



- Paarl, South Africa
- Laying on budding lavender in the middle of rolling hills.
- Humm Burger
- Kiss and Tell - Ciara



- Jammy blackberries, juicy blueberries and red raspberries. Wet soil and crushed green leaves.
- Nice blend of earth and jam. Some black tea notes, sweet cinnamon with a dash of nutmeg.
- Pairing with truffles is a serious business, but this 100% Syrah is an easy match, simple yet refined.

The growers who produce this Syrah love all aspects of wine, but noticed that many consumers and producers have gotten caught-up chasing ratings and lost touch with just enjoying a good, simple wine as a result. Simply Syrah is an expression of these growers' love and appreciation for the simple things in life with a straightforward 100% Syrah from the coast of South Africa. Plus, it's made with certified sustainable practices!

Tastes like dancing around in a red and purple floral printed moo moo. Low in tannin, high in energy. Fresh summer berries, tan sandy skin and dried ocean water on sunburned shoulders. Layered with spice and lavender and cold-pressed pomegranate juice. This is a wine that will be loved by anyone who has the pleasure of making its acquaintance.



HUMM BURGER

MAKES 4

- 4 hamburger buns, toasted
- 4 tablespoons Truffle Mayonnaise
- 4 slices Gruyère
- 4 cooked ShackBurger patties (pg. 8)
- 8 strips cooked bacon, broken in half
- 1 medium black truffle (half finely chopped, half shaved)
- Celery Relish
- 4 bibb lettuce leaves

To assemble the Humm Burger, spoon 1 tablespoon truffle mayonnaise on the top of each bun. Put the Gruyère-topped ShackBurger on the bottom, then the bacon, the celery relish, the shaved black truffle and the lettuce.

For the Truffle Mayonnaise: Toss ¼ cup of your favorite mayonnaise in a small bowl, add a finely chopped half truffle and mix well.

For the Pickled Mustard Seeds: In a saucepan, combine 1 cup white balsamic vinegar, ½ cup sugar, ½ water, and 3 tablespoons kosher salt. Bring to a simmer, stirring to dissolve. Pour the hot pickling liquid into a glass container over ½ cup mustard seeds. Refrigerate overnight.

For the Celery Relish: Bring a pot of salted water to a boil. Prepare an ice bath. Peel and dice small ½ cup celery root and ¼ cup celery. Blanch separately until tender, and shock both in the ice bath. Drain the celeries and combine with ¼ cup half-sour pickles, diced small, 3 tablespoons drained pickled mustard seeds (above), and 1 tablespoon white balsamic vinegar in a medium bowl. Season with salt and set aside.

2014 ESTAMPA ESTATE, CABERNET SAUVIGNON PETIT VERDOT
92% Cabernet Sauvignon, 8% Petit Verdot



 Colchagua Valley, Chile

 Daydreaming on the fire escape, feet dangling over the city.

 Chick'n Shack

 Chariot - Gavin DeGraw



 Overripe plums, raspberries and dusty gravel roads. Jammy fruit with some wet tree bark.

 Low acidity and tannins. Overripe blackberries and a sappiness that lingers on the palate.

 Fried chicken is not an easy dish to stand up against - but this Chilean blend has the body to make it happen.

Viña Estampa focuses on creating wines that serve to highlight the varietals used and the region they come from, the Colchagua Valley. It is also the only winery in Chile that specializes specifically in blending well-balanced wines! This particular bottle was made by separately vinifying each of the varietals first, Cabernet Sauvignon and Petit Verdot, before fermenting them together.

This wine is like a daydream sprinkled with nutmeg, as you spend hours getting drunk on summer air and lily pad covered lakes. Tastes like smashed blueberries and dark oxidized cherries. Low in acid, black fruit poppin' off. Overripe blackberries, and a slight sappiness that lingers on the back of the palate. Full body but surprisingly quaffable.



CHICK'N SHACK

MAKES 4

Buttermilk Marinade

- 2 cups buttermilk
- 1 small shallot, peeled and sliced
- ½ small jalapeño, halved
- ½ small clove garlic, peeled and smashed
- 2 teaspoons salt
- ¼ teaspoon freshly ground black pepper

Seasoned Flour

- 3½ cups flour
- 4 teaspoons baking powder
- 3 teaspoons kosher salt
- 2½ teaspoons smoked paprika
- 1½ teaspoons freshly ground black pepper
- 1 teaspoon cayenne
- 1 teaspoon celery salt

- 2 thinly sliced, skinless boneless chicken breasts, about 6 oz. each, halved crosswise
- Canola oil for deep-frying
- 4 tablespoons Buttermilk Herb Mayo*
- 4 hamburger potato buns, buttered and toasted
- 12 round kosher dill pickle slices
- 2 pieces green leaf lettuce, shredded in long strips

For the Buttermilk Marinade: Mix together all ingredients in a medium mixing bowl. Set aside.

For the Seasoned Flour: Whisk together all ingredients in a deep wide dish. Set aside.

For the Buttermilk Herb Mayo: In a medium mixing bowl, put 2 cups Hellman's mayonnaise, 2 tablespoons buttermilk, 2 teaspoons white wine vinegar, 1 tablespoon finely chopped parsley, 2 teaspoons finely chopped chives, ¼ teaspoon finely chopped fresh thyme, ½ teaspoon kosher salt, ¼ teaspoon freshly ground black pepper, and stir until well combined.

Add the chicken breasts to the bowl of buttermilk marinade. Cover and marinate in the refrigerator for at least 1 hour and up to 8 hours.

Lift one piece of chicken at a time from the marinade, and dredge really well in the seasoned flour, shaking off any excess flour.

Return the chicken to the marinade, fully submerge one more time, then dredge again in the seasoned flour. Shake off excess flour and set aside. Discard the marinade.

Pour the oil into a heavy, deep pot to a depth of 4 inches. Heat over medium heat until the temperature of the oil reaches 350°F on a candy thermometer.

Use a wire spider or slotted spoon to carefully lower the chicken into the hot oil. Fry 2 pieces of chicken at a time until the crust is deep golden brown and crisp, about 5 minutes. Transfer the chicken to paper towels to drain.

Spread the Buttermilk Herb Mayo on the bottom of the bun. Add 3 pickle slices and a quarter of the shredded lettuce. Transfer the chicken to the prepared buns and serve.

A MEATY MEAT ALTERNATIVE

BY MORGAN KATZ

THE HAMBURGER HAS become an iconic food in American culture. Beginning as a cheap and quick way to feed people on the go, the burger has evolved into a versatile, photogenic meal we can't get enough of. From a ramen burger to a quinoa burger, the food assumes many shapes and forms. But there's a new burger on the scene that's here to provide a tasty yet sustainable alternative to everyone's favorite beef patty.

The Impossible Burger was created by a team of scientists from Impossible Foods who are dedicated to studying and researching food in order to "transform the global food system by inventing better ways to make the foods we love, without the compromise." The Impossible Burger is completely plant-based, but what distinguishes this burger from the rest of the veggie alternatives is an ingredient called heme.

Heme is a molecule found in all living things from cows to cauliflower. It's what gives meat its vibrant red color, makes it sizzle when it hits heat, makes it bleed (or, appear to bleed) and even gives it that slight metallic-meat smell. Heme is what makes meat act like meat. In addition to this molecule, the burger is also made from plant-based ingredients including wheat, coconut and potato.

Beyond pulling off a convincing beef imitation, the Impossible Burger is also extremely sustainable. Livestock production takes a heavy toll on the environment and is responsible for 18 percent of global greenhouse gas emissions, according to LEAD. The Livestock, Environment and Development Initiative (LEAD) is a project headquartered in the Food and Agriculture Organization of the United Nations that constructs and advocates

for sustainable livestock production strategies.

Livestock production also exhausts Earth's minimal natural resources. It clears out forests and grasslands, causes soil erosion, uses limited freshwater supplies, pollutes coastal areas and runoff tainted with fertilizer and animal waste wipes out coral reefs.

Another major concern is limited agricultural space. According to LEAD, "More than two-thirds of all agricultural land is devoted to growing feed for livestock, while only 8 percent is used to grow food for human consumption."

The Western World consumes 176 pounds of meat per year, and if the whole world were to develop this lifestyle the world would need two-thirds more land space.

All this information is scary and ominous, but is also what has motivated the bright minds at Impossible Foods to create meat alternatives that actually taste good. By making these veggies taste remarkably like meats, Impossible Foods hopes to change the world by persuading carnivores to eat their products in place of the real deal, and in turn, reducing the overall demand for meat.

We know it's tough to part with meat, but most of us eat too much of it anyway, which is why we've thrown in some vegetarian options to shake things up from time to time. Next burger night try a portobello burger instead. Who knows, you might just love it.



2016 MIRAVIDNA, ROSÉ

100% Montepulciano



- Abruzzo, Italy
- Picnicking on a river wrapped up in your early autumn knits.
- 'Shroom Burger
- Pumped up Kicks - Foster the People



- Dewy rose petals, raw cranberries and jasmine tea. Mossy rocks with a faint saltiness.
- High acid stings the back of your jaw. Juicy citrus with lilies. Crisp and refreshing.
- Bold citrus cuts through any heaviness from the cheese, while the fruitiness plays nicely with portobello!

While hailing from the oldest winery in Abruzzo, this Miravigna Rosé is an excellent example of the new Italian style of wines. It's made from the Montepulciano grape and the juice is allowed to sit on the red grape skins for a longer period of time, giving it that amazing millennial-pink color! With its lower alcohol content, it's the perfect wine for sipping on an early afternoon (or late morning - we're not judging!).

The acidity livens up the palate with its citrusy, cherry crispness. An easy drinking wine, laced with white floral notes and crisp freshly-picked, slightly tart, chilled green apple skins. It's herbaceous with a salty note on the finish. Basically, this wine is everything you want out of a late-summer rosé.



'SHROOM BURGER

MAKES 4

Mushroom Caps

- 4 4-inch portobello mushroom caps
- ¼ cup canola oil
- ½ teaspoon kosher salt
- ⅛ teaspoon freshly ground black pepper
- 1½ cups flour
- 3 eggs
- 2 cups panko bread crumbs

Filling

- 1½ cups grated muenster
- ½ cup grated cheddar
- ½ teaspoon minced onion
- ⅛ teaspoon minced garlic
- ¼ teaspoon flour
- 1 egg yolk
- 1 pinch cayenne

To Cook and Assemble

- Canola oil for deep-frying
- Kosher salt
- 4 tablespoons ShackSauce (pg. 8)
- 4 hamburger potato buns, toasted
- 4 pieces green leaf lettuce
- 8 ¼-inch slices ripe plum tomato

For the mushroom caps, preheat the oven to 375°F. Put mushroom caps on a medium baking pan. Rub caps all over with the oil, then season both sides with the salt and pepper. Arrange mushrooms gill side down in a single layer and roast until tender, 30 to 35 minutes. Remove from the oven and set aside to cool. Slice mushrooms in half horizontally.

Put the flour in a wide dish, beat the eggs in another wide dish, and put the panko in a third wide dish and set aside.

For the filling, mix together the muenster and cheddar cheeses, onion, garlic, flour, egg yolk, and cayenne in a medium mixing bowl. Set aside.

Shape the filling into 4 equal disks, ½ inch smaller in diameter than the mushroom caps. Place cheese disks on gill side of each mushroom cap, cover with other half of cap, cut side down, and gently press together to secure the filling.

Dredge the stuffed mushroom caps in the flour, then dip in the beaten egg, coating them completely, then dredge in the panko. Set prepared mushrooms on a plate and refrigerate while heating the oil to deep-fry them.

To cook the mushroom burgers, pour the oil into a deep, wide pot to a depth of 3 inches. Heat over medium heat until the oil reaches a temperature of 350°F on a candy thermometer. Deep-fry the prepared mushrooms, one or two at a time, until golden brown and crisp all over, about 3 or 4 minutes. Transfer mushrooms with a slotted spoon to drain on paper towels. Season with salt.

Spoon the ShackSauce onto the top bun. Add a piece of lettuce and two slices of tomato.

Transfer the mushroom burgers to the prepared buns. Enjoy!

2015 VALDEPALACIOS, BLANCO

100% Viura



Rioja, Spain



Laying on a blanket watching the day drift into night.



Emilia Burger



Daylight - Matt and Kim



Yellow peaches, golden plums, orange blossoms and sand. Chalk and white flowers.



Full body, silky, bold and beautiful. Tastes like dried apricots and licking peach pits.



There's a lot of deliciously biting acid in this burger, but this fruity white acts as nice counter-balance.

Leza García is a family-owned winemaking operation in Spain's famous Rioja region. With hot days and cold nights, these vineyards are tended to constantly, with careful pruning and attention given to the vines throughout the growing process. This wine is made entirely from the Viura grape (also known as Macabeo), and is the most widely planted white varietal in Rioja. It is also the main grape used to make Cava, the deliciously dry Spanish sparkling wine.

On the palate you get a heavier mouthfeel that makes your soul feel like it's been wrapped up in Egyptian cotton sheets. White flowers lace the overripe juice smattered yellow fruit. The slightest touch of sweet baking spice and lemon curd. Overall, a very elegant and sophisticated wine.



"EMILIA" BURGER WITH SALSA VERDE AND BALSAMIC MAYO

MAKES 4

- 4 hamburger buns, toasted
- ½ packed cup finely grated Parmigiano-Reggiano
- 1 pound very cold ground beef
- Salt and freshly ground black pepper
- 1 tablespoon olive oil
- Balsamic Mayonnaise
- Salsa Verde

In a large mixing bowl, fold the grated cheese into the ground beef until uniformly distributed. Lightly season with salt and pepper. Divide the mixture into 4 equal portions and form in ¾-inch thick patties.

Heat the oil in a large frying pan over medium-high heat. Once hot, add burgers to pan and cook until well seared, 2-3 minutes per side. Transfer burgers to a cutting board and let rest at least 2 minutes before serving.

To serve, spread bottom of each bun with balsamic mayonnaise, then top with a burger.

Spread salsa verde over the burger and top with the bun.

For the Balsamic Mayonnaise: In a small bowl, combine 4 tablespoons mayonnaise and 2½ teaspoons aged balsamic vinegar. Season with salt.

For the Salsa Verde: Pour 2 tablespoons water over 1½-inch-thick slice day-old crusty white bread and allow it to absorb completely. In a blender or food processor, add the soaked bread, 5 tablespoons olive oil, 1 packed cup parsley leaves, 1 tablespoon capers, rinsed and dried, 3 anchovy fillets, ¼ clove garlic, ½ teaspoon white wine vinegar. Salt to taste and purée until smooth. Set aside.

2016 BLUE QUAIL, SAUVIGNON BLANC

100% Sauvignon Blanc



- Mendocino, California
- Sitting on your kitchen floor on move-in day.
- Momofuku Shrimp Stack
- Australia - The Shins



- Kumquat, peach and pineapple notes. Smells like sunshine, nectarines and a touch of pine.
- Honey and yellow fruits but sticky like beeswax. Minimal acidity, crisp and quaffable.
- This bright wine is best served with the clean taste of seafood and this smoky shrimp patty works perfectly.

Blue Quail owner Guinness McFadden followed a rather unconventional path to winemaking. He grew up in New York City, attended Notre Dame and then joined the navy. While on tour in the Mediterranean he developed a deep love of wine. Upon returning home, McFadden decided to pursue his passion and start a winery. Over 40 years later, Blue Quail still produces amazing wines and has provided grapes to some of the most well-known names in California winemaking.

This is an oak free (yay!) sauvignon blanc! Crisp, clean and to the point. Tastes like taking a bite out of the Chiquita Banana girl's hat or the fruit cocktails your mother gave you out of the can when you were young. Light and refreshing with minimal acidity that rounds out any fattiness.



MOMOFUKU SHRIMP STACK

MAKES 4

- 4 hamburger buns, toasted
- Momofuku Hozone Sauce
- 4 cooked ShackBurger patties (pg. 8)
- 4 cooked Shrimp Patties
- Cucumber and Red Onion Pickles
- 4 leaves bibb lettuce

To assemble, spread Momofuku Hozone Sauce on both buns. On the bottom bun, layer on the cheeseburger, then the shrimp patty. Top with a few slices of the cucumber and red onion pickles, and a lettuce leaf.

For the Momofuku Hozone Sauce: Combine 4 tablespoons each of Kewpie mayonnaise, ketchup, and miso paste in a small bowl. Mix and set aside.

For the Shrimp Patties: In a food processor fit with a steel blade, combine 1 pound 16-20 count shrimp, shelled and deveined, 1 tablespoon Kochu karu (Korean chili powder), and 1 teaspoon kosher salt. Process until the shrimp has the consistency of loose sausage.

Divide the processed shrimp into 4 equal pucks. Place into an oiled cast-iron pan over medium-high heat, and flatten with a greased spatula. When the bottom turns a slight pink color, flip the patty and cook through, about 2 minutes on each side.

For the Cucumber and Red Onion Pickles: Slice 1 Kirby cucumber into 1/8-inch discs, add 1 tablespoon of sugar and 1 teaspoon salt and combine in a small bowl. In another bowl, combine 1 red onion, peeled and thinly sliced with a tablespoon each of sugar and salt. Let both sit for 10 minutes. Taste and add more sugar or salt if needed. Refrigerate for up to 4 hours.

DIY: WISE SEA SALT POPCORN BERRY CRUMBLE

BY THE WA CREW

ON A WARM SUMMER EVENING, after the grill has been cleaned and the leftover burgers stored in the fridge, the last thing you want is a hefty dessert. With a crumbly crust and tart berries, this popcorn berry crumble is the perfect way to bring the meal to a close. To make this one even better than the rest, we teamed up with our friends at Wise and threw in some of their Sea Salt Popcorn to give the crust a little extra crunch and saltiness.

This berry crumble is on the healthier side, so you don't have to feel too guilty about eating dessert after you've downed a burger or two (we don't judge). Loaded up with antioxidant-rich berries, minimal sugar and a light crust, this dessert provides the sweetness you crave at the end of the meal. So, grab a bag of Wise popcorn and "pop" to it!

For Filling

- 6 cups mixed berries (strawberries, blueberries, raspberries, etc.)
- ¼ cup sugar
- ¼ cup flour

Topping

- 1 cup Wise Sea Salt Popcorn, roughly chopped
- 2 tbsps rolled oats
- ½ cup flour
- ½ cup brown sugar
- ½ cup sugar
- Pinch of salt
- ½ cup butter, softened

PREHEAT the oven to 375°F.

GREASE an 8-inch glass baking dish.

COMBINE the berries, sugar and flour in a medium bowl. Stir, gently, carefully not to crush the berries entirely.

POUR into the baking dish.

COMBINE all topping ingredients in a medium bowl.

MIX until the butter is fully incorporated.

SPREAD the topping out evenly onto the berry filling.

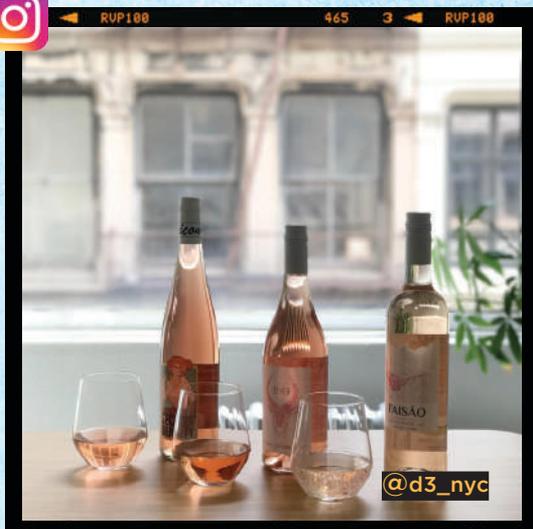
BAKE for 35 minutes or until filling is bubbling and crust is golden brown.

ALLOW to cool slightly before serving. Enjoy!



Check out additional recipes to help you #livewisely on Instagram @wisepopcorn!

Share your @wineawesomeness
experience using #wineallthetime for
a chance to win your next month free!



WINE AWESOMENESS®