



## Smoked Salmon Burgers: Pair with Portalupi 2017 Pinot Noir, Russian River Valley



**Ingredients:** 2 pounds skinless smoked salmon (Message Portalupi Wine for Tim's smoked salmon recipe) ½ cup panko bread crumbs, 3 tablespoons finely chopped yellow onion, 3 tablespoons minced fresh chives, 1 tablespoon minced garlic, 1 teaspoon kosher salt, 12 Quail Eggs or 6 eggs, 6 whole grain buns

**Directions:** Pulse smoked salmon to coarsely chop (not pasty) transfer to a bowl. Add remaining ingredients to the bowl. Form 6 patties and refrigerate for an hour. Prep the grill by heating for 10 minutes. Mix cream cheese and scallions until well blended, refrigerate. Brush patties with olive oil, place on a BBQ! Griddle and cook with the lid closed for 6-8 minutes, carefully turning once. Prepare the eggs by frying in olive oil, sunny side up. Slice and cook buns on the grill to toast. Spread the scallion cream cheese on both sides of buns. Add 2 fried quail eggs and a handful of greens to the top. Season with pepper.

Portalupi Wine 107 North Street Healdsburg CA 95448 grazie@portalupiwine.com www.portalupiwine.com

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