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Gorgonzola Buffalo Burgers with Shallot Compote

(Serves 4)

INGREDIENTS

- 1 pound ground buffalo (1/4 pound per person)
- 1/2 cup crumbled gorgonzola or blue cheese
- 1 teaspoon Italian herbs
- 1/2 teaspoon sea salt
- 1/2 teaspoon ground black pepper
- 4 burger buns or slices of French bread (8 slices)
- 1 recipe for Shallot Compote (recipe below)

DIRECTIONS

Mix buffalo meat with cheese and seasonings. Form into patties. Grill over medium heat, for approximately 5 minutes per side, being careful not to overcook. You never want buffalo well-done because it gets very tough and dry due to the lower fat content. Serve with a spoonful of shallot compote on the side or on top.



Photo Susie Iventosch

Shallot Compote

(Yields about one cup)

INGREDIENTS

- 1 1/2 cups finely sliced shallots (if small, you can keep them whole)
- 1 tablespoon unsalted butter
- 2 tablespoons olive oil
- 1/2 teaspoon sea salt
- 6 tablespoons sherry vinegar
- 1/4 cup granulated sugar
- 1 teaspoon minced fresh thyme or marjoram
- 1/4 teaspoon white pepper

INSTRUCTIONS

In a medium saucepan, heat oil and butter over medium heat. When butter just begins to foam, add shallots and salt. Cook, stirring often, until the shallots begin to brown. Add minced herbs and season with white pepper.

Stir in 4 tablespoons of the vinegar and all of the sugar. Cook, stirring occasionally, until the shallots are caramelized and the jam is thick and syrupy. Add remaining 2 tablespoons of vinegar and just heat through. Remove from heat and cool. Compote will thicken into a jam-like consistency as it cools.

Reach the reporter at: info@lamorindaweekly.com

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