

[B CELLARS
ENTRÉE]

Beef Sliders

with FRIED SHALLOTS & CABERNET SAUVIGNON AIOLI

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery



Ingredients

SLIDERS

2.5 lbs ground beef,
preferably 80/20
1.25 lbs smoked goat
cheddar cheese
B Cellars Spice Blend 8*
small slider buns

*find at the winery or
www.bcellars.com

FRIED SHALLOTS

4 large shallots
2 teaspoons cornstarch
2 cups canola oil
salt and pepper

YIELDS 8-10 SERVINGS

CABERNET AIOLI

1 bottle Cabernet Sauvignon
1 egg
1/4 cup dijon mustard
1/4 cup honey
4 cups canola oil
1/4 cup rosemary, chopped
1 cup roasted garlic
1 tbsp kosher salt
2/3 cup cold watter



Pairing Insights

Chef Derick Kuntz's sliders are the most requested food item from guests at B Cellars. This versatile recipe works well with many of our red wines, especially Oakville Cabernet Sauvignon.



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Instructions

FRIED SHALLOTS

In a small saucepan heat the oil over medium-high
Thinly slice shallots and sprinkle with cornstarch. Toss them lightly
to coat evenly

Add the shallots to the oil and cook, stirring frequently, until
golden brown

Using a slotted spoon, transfer the shallots to a paper towel to
drain

Season to taste with salt and pepper

CABERNET SAUVIGNON AIOLI

Pour bottle of Cabernet Sauvignon into a sauce pot and bring to
a boil

Reduce heat to low and simmer uncovered until reduced to 3/4
cup. Remove from heat and chill

Add egg, mustard, honey, rosemary, garlic, and salt to a blender
Blend on medium speed, slowly adding the oil

As mixture thickens, slowly add splashes of wine to thin out.

Continue adding until all of the wine is gone

Add more oil as needed or use water to thin to desired
consistency.

BEEF SLIDERS

Portion ground beef into 2 oz patties and season with Spice
Blend 8.

Grill patties over medium/high heat until desired temperature.

Place 1 oz portions of cheese on the bottom half of the buns,
followed by the cooked, hot patty.

Top with fried shallots and finish with aioli