

[ B CELLARS  
ENTRÉE ]

# Beef Sliders

with FRIED SHALLOTS & CABERNET SAUVIGNON AIOLI

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

## Ingredients

YIELDS 8-10 SERVINGS



### 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](http://www.bcellars.com)

### FRIED SHALLOTS

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

### 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 water

## 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.



## *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.