

[ B CELLARS  
ENTRÉE ]

# *Ostrich Sliders*

with BACON MARMALADE AND PRETZEL BUNS

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

## *Ingredients*



### SLIDERS

2.5 lbs ground ostrich  
*(or use 80/20 beef as a substitute)*  
1.25 lbs cambozola  
B Cellars Spice Blend 9\*

\*find at B Cellars Winery or visit [www.bcellars.com](http://www.bcellars.com)

### PRETZEL BUNS

1 3/4 cups all purpose flour  
2 1/2 Tbsp brown sugar  
2/3 cup warm water  
4 tsp olive oil  
1 tsp dry active yeast  
1 Qt water  
1/4 cup baking soda

### BACON MARMALADE

1 lb bacon, small dice  
2 white onions, small dice  
3 Tbsp red wine vinegar, 1 set aside  
2 Tbsp brown sugar  
1/4 cup maple syrup  
1 cup red wine  
1 tsp chopped fresh thyme  
1 Tbsp yellow mustard seeds  
1 tsp black pepper

## *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 Napa Valley Cabernet Sauvignon.



## *Instructions*

### **PRETZEL BUNS**

Mix 2/3 cup of warm water with brown sugar and yeast

Let sit for 5 minutes. Stir in olive oil, then add flour

In a mixer, mix until dough forms and all ingredients pull away from the bowl

Cover with warm, wet cloth. Let proof for 30 minutes

Place 1 qt of water and baking soda into a large frying pan

Portion dough into 30 gram balls (aprx the size of a golf ball)

Roll out dough into tight ball

Meanwhile, bring water to a boil. Cook pretzel sticks for 1 min, rotating halfway through

Place onto a greased tray. Brush with olive oil and sprinkle with Maldon salt.

Bake at 400° for 8-10 minutes, turning once halfway through.

### **BACON MARMALADE**

Render bacon in a saucepan until crispy

Add onions and sweat for 5 mins

Add remaining ingredients and simmer on low heat for 20 mins or until 90% of liquid is cooked down and sauce is thickened to a consistency of a jam

Once cool, add remaining tablespoon of red wine vinegar and combine

### **SLIDERS**

Portion meat into 2 oz patties and season with Spice Blend 9

Grill patties over medium/high heat until desired temperature.

Place 1 oz portions of cheese on top of meat to melt

Spread bacon marmalade on the bottom half of the buns, followed by the cooked, hot patty

Top with the other half of bun and enjoy with a glass of B Cellars