

B CELLARS
ENTRÉE

Kobe Beef Sliders

with FRIED ONIONS, PICKLED ZUCCHINI, AND POTATO BUN

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



Ingredients

YIELDS 20

SLIDERS

2 1/2 lbs ground Kobe Beef,
preferably 80/20
1 1/4 lbs cheddar cheese
B Cellars Spice Blend 8
*find Blend 8 at B Cellars Winery or
visit www.bcellars.com*

FRIED ONION RINGS

2 large yellow onions
3 cups red wine
6 sprigs rosemary
4 bay leaves
1 Tbsp all spice
2 tsp cornstarch
1/2 cup flour
1 Tbsp baking powder
1 egg
1/4 cup milk
1 tsp salt
1 Tbsp pepper
2 cups panko

DIJONNAISE

1 egg
4 cups canola oil
4 cloves garlic, minced
1/4 cup dijon
1 tsp salt
2 Tbsp honey
water as needed

POTATO BUNS

2 1/2 cup all purpose flour
1/4 cup riced potatoes
1 1/4 tsp yeast
3/4 cup warm water
3 Tbsp olive oil
2 Tbsp sugar
pinch of salt

PICKLED ZUCCHINI

2 cups white wine vinegar
2 cups water
2 Tbsp salt
2 1/2 cups sugar
1 Tbsp mustard seed
6 bay leaves
1/4 tsp dill seed
1 tsp black peppercorn
1/2 tsp caraway seed
4 cloves garlic, crushed
1/2 onion, julienned
4 sprigs fresh dill
1/2 tsp all spice berries
1 tsp corriander

6-10 small zucchini, sliced thinly

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 our red blends and Cabernet Sauvignons.



B CELLARS
vineyards and winery
NAPA VALLEY



Instructions

POTATO BUNS

Mix warm water with sugar and yeast
Let sit for 5 minutes. Stir in olive oil, then add flour and salt
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
Portion dough into 30 gram balls (aprx the size of a golf ball)
Roll out dough into tight ball
Place onto a greased tray
Brush with olive oil and sprinkle with Maldon salt.
Bake at 350° for 8-10 minutes, turning once halfway through.

FRIED ONION RINGS

Bring red wine, rosemary, bay leaves, and all spice to a boil
Light on fire and cook au sec (until the alcohol has cooked off)
Cool and then remove aromatics
Soak onions (sliced and separated) overnight
Make batter by mixing flour, baking powder, egg, milk, salt, and pepper
Remove onions from marinade
Lightly coat with corn starch
Dip corn starched onions into batter then place into panko, covering each onion ring thoroughly
Deep fry until golden, brown, and delicious

ZUCCHINI CHIPS

Add all ingredients, except zucchini, dill, and onion to pot and boil
Stir until salt is dissolved and remove from heat
Pour over dill and onion
Chill then pour over sliced zucchini
12-24 hours brine time minimum

DIJONAISE

Add egg, garlic, salt, Dijon, and honey to a food processor and blend
Slowly add oil to emulsify
Use water to thin out accordingly for desired consistency

SLIDERS

Portion meat into 2 oz patties and season with Spice Blend 8
Grill patties over medium/high heat until desired temperature and add cheese to melt
Assemble by placing kobe patty on bun bottom, add pickled zucchini, fried onions, and drizzle dijonaise on top.
Place top bun on, and enjoy!