



## *Fratelli Perata Winery*

### **Fratelli Perata Salisbury Steak With Brown Butter Merlot Sauce**

What do you do when you overbuy ground beef due to a great sale, have a handful of mushrooms left over and about 6 slices of bread that are going turn in the humidity (but you don't want to waste it)? Make Salisbury steak of course! New to the routine is to pair with Bel Bruzzo. Amazing!

#### **For the patties:**

- 1 1/2 lbs lean ground beef
- 3 tbsp finely chopped onion
- 3-4 cloves garlic finely minced
- 1 tbsp Worcestershire sauce -OR- soy sauce
- 2 eggs
- 2 cups soft breadcrumbs or Panko breadcrumbs
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 tbsp water
- 1 tbsp oil

#### **For the Sauce:**

- 1 cup sliced mushrooms
- tbsp butter
- 1 1/2 tsp dry rosemary or 4 inches fresh rosemary
- 1 cup Merlot or semi-dry red wine
- 1/3 cup heavy cream

Mix all meat patty ingredients, except the oil & water, in a large bowl. Form into 6 patties. Heat oil in a large skillet over medium heat.

Brown meat patties on both sides. Reduce heat, add the 1 tbsp water, cover and simmer for 15-20 minutes, or until meat is 160 degrees F (med-well) per a meat thermometer.

Remove patties to a plate and cover with foil to keep warm. Wipe out the skillet with paper towels and heat over medium-high heat. Add butter and when butter begins to brown, add the mushrooms and rosemary sprig. Stir this constantly--you want the mushrooms to almost singe.

Add the merlot (or wine) and deglaze pan. Continue cooking over medium-high heat until wine is reduced by 50%. Remove rosemary. Reduce heat and stir in cream. Gently heat through.

Pour sauce over meat patties and serve immediately. Drink Bel Bruzzo repeatedly.