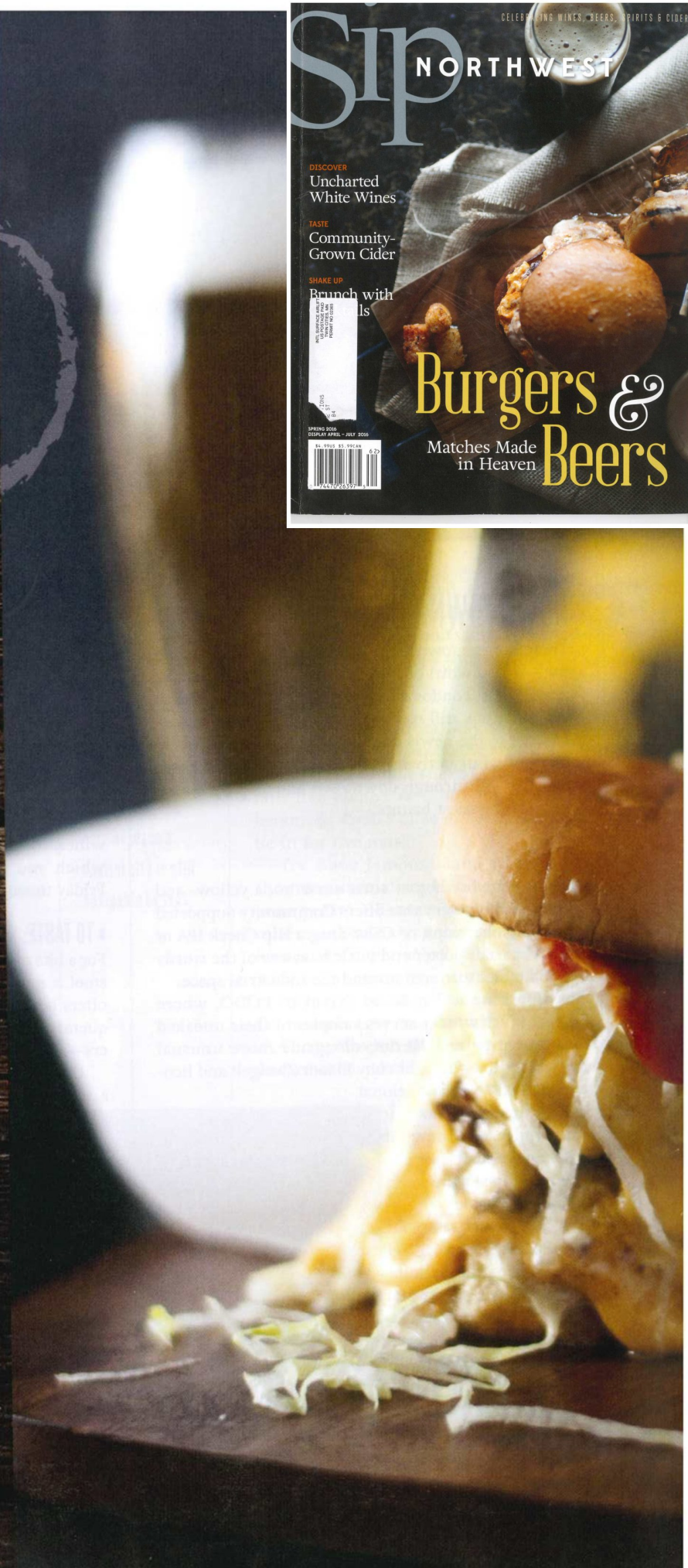


# BURGER + BEER = BLISS

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FOOD PREPARATION BY JASON SCHERER

Few foods are more quintessential to America than the burger. The bread-dressed, meat-packed dish comes in a myriad of forms, from highfalutin and artisan to the greasy and the grilled. Whether your go-to patty is a blend of ground meats, was scorched on a cast iron skillet with minimal seasoning or rests on brioche slathered with vodka-infused kumquat aioli and caramelized onions, the burger's beauty is in the eye of its beholder—and its complementing beer.

Burgers harken to a simpler time in food, when life was as easy as meat between two buns and set next to a frothy pint of something sudsy. That ease and matchless match-up served as the inspiration behind these five recipes from five Pacific Northwesters who love their burgers with local beers. Simple as that.



DISCOVER  
Uncharted  
White Wines

TASTE  
Community-  
Grown Cider

SHAKE UP  
Brunch with  
Is

## Burgers & Beers

Matches Made  
in Heaven



## SORREL MAYONNAISE

Makes about 2 cups

### INGREDIENTS

3 egg yolks  
Juice of 2 lemons  
1 teaspoon red wine vinegar  
1 teaspoon smooth Dijon mustard  
 $\frac{2}{3}$  cup olive oil  
 $\frac{2}{3}$  cup canola oil  
3-4 sorrel leaves, stemmed  
Salt and pepper, to taste

### DIRECTIONS

In a blender, add egg yolks, lemon juice and red wine vinegar. Slowly add oils and emulsify. Finish by adding sorrel leaves and salt and pepper to taste.

## SEE FOOD

Chef Nick Nutting of  
Wolf in the Fog, Tofino, BC

### BURGER

Spot Prawn Burger with  
Sorrel Mayonnaise

### BEER

Unsanctioned  
Belgian-inspired Saison

### THE BURGER »

## SPOT PRAWN BURGER WITH SORREL MAYONNAISE

Makes 4 patties

### INGREDIENTS

1 ½ pounds spot prawns, peeled  
2 eggs  
1 shallot, diced  
1 teaspoon fresh tarragon, finely sliced  
1 teaspoon fresh parsley, finely sliced  
1 teaspoon fresh dill, chopped  
1 teaspoon grainy Dijon mustard  
1 lemon, zested  
Salt and pepper, to taste  
Sorrel mayonnaise (recipe follows)  
4 burger buns

### DIRECTIONS

Pulse prawns and 1 egg in food processor, or chop by hand until desired consistency is achieved. In a mixing bowl, combine prawn mixture with shallot, tarragon, parsley, dill, Dijon, lemon zest and remaining egg. Season with salt and pepper. Form into 4 patties.

In a pan or on a very hot grill, sear each side quickly. The patties will be delicate and can be left slightly rare inside for best results. Place the patty on the bottom bun and spread sorrel mayonnaise on top bun to enjoy.

