

## DUCK BURGER

*Submitted by  
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PAIR WITH:  
"NAPA VALLEY"  
CABERNET SAUVIGNON



## INGREDIENTS

1 pound ground duck meat  
1 teaspoon, duck fat  
(can sub bacon fat or vegetable oil)  
4 scallions, finely chopped  
2 teaspoon grated fresh ginger  
1/4 teaspoon Chinese five-spice powder  
½ pound Shitake Mushrooms finely sliced  
½ teaspoon Ground nutmeg  
Salt and pepper to taste  
4 teaspoons vegetable oil divided  
4 slices Gruyere cheese  
Handful of Arugula  
4 Brioche rolls, big enough for a burger  
Mayonnaise, for garnish

## PREPERATION

- In a bowl, mix the ground duck, scallions, ginger, duck fat, and Chinese five-spice together, season with salt and pepper.
- Portion into 4 patties
- Heat 2 teaspoons vegetable oil in a 12 inch skillet over medium high heat.
- Sautee sliced shitake for 3 minutes, stirring occasionally.
- Sprinkle ground nutmeg, salt and black pepper over mushrooms and continue to cook until they have released their juices and are golden and tender.
- Remove from skillet and set aside.
- Heat remaining 2 teaspoons oil in the skillet over medium high heat until it begins to shimmer.
- Cook burgers, flipping once, about 8 minutes for medium rare.
- Place arugula on bottom bun under the burger, top with cheese and mushrooms and serve with a side of mayo.