

El Portal Burger

by Chef Jon Williams

Doc's Marina Grill of Bainbridge Island, WA

www.docsgrill.com

1 serving

Habenero Bleu Cheese Dressing

1 cup mayo	1/2 Tbsp. garlic, chopped
1/2 cup bleu cheese crumbles	1/2 tsp. lemon juice
3/4 tsp. dijon	1 tsp. smoked paprika
1/2 cup sour cream	1 smoked habenero pepper
3/4 cup fresh parsley, chopped	salt and pepper, to taste
1/4 onion, finely diced	

Method:

Add all ingredients into mixing bowl. Grind habenero and add to bowl. Mix together.

Fried Onions

2 slices red onion
1/2 cup flour
1/4 cup cajun seasoning

Method:

Thoroughly blend cajun seasoning and flour. Separate and wash red onion. Flour onions and deep fry for 11 and half minutes or until golden brown.

El Portal Burger

1/2 lb Angus ground beef patty	1/4 cup fried onions
1 leaf of green leaf lettuce	1 slice thick cut pepperjack cheese
2 slices of vine ripened tomato	2 slices hickory smoked bacon
1 Tbsp. smoked habanero bleu cheese dressing	1 sesame bun

Method:

Cook burger to desired doneness. Melt pepperjack cheese. Top with cooked bacon, fried onions, tomato, lettuce and smoked habanero blue cheese dressing.

About Doc's Marina Grill

Doc's reputation for quality was built on great food including Misty Isle Farms beef, the finest and freshest in Northwest seafood, and an innovative menu that ranges from amazing burgers to filet mignon or fresh Alaskan halibut.

Tasting Notes

Our 2010 Tempranillo bursts with rich aromas of candied fruit, such as cherries and cane berries with notes of leather. This wine is soft and balanced across the palate with earthy flavors complemented by plums and dried cranberries.

milbrandt
vineyards



Pairs well with
our 2010 Vineyard Series
Tempranillo.



www.milbrandtvineyards.com

