



Foxy Lady Hamburgers

Recipe by our good friend Chef Paul Mach, professor of culinary arts at Penn College of Technology and co-host of "You're the Chef", a public television cooking series.

Makes 8 large burgers

3 lb. Ground beef, 95% lean
3 Large eggs
½ C. Seasoned breadcrumbs
3 T. Dried parsley flakes
2 T. Dried onion flakes
2 t. Granulated garlic
1½ T. Seasoning salt
2 T. Ground black pepper
1½ T. Worcestershire sauce
1½ C. **Foxy Lady Red** wine

1. Thoroughly combine all the ingredients, mixing well until the meat has absorbed all of the wine. Shape them into the size of burger patty you prefer. Refrigerate.
2. Over a pre-heated grill on high heat, place the burgers on the grill, leaving at least ½ inch of space in between them.
3. Grill the burger, turning it after 2 minutes, or when the burger has loosened from the grill surface. The burgers may be turned more than once. Rotating them a ¼ turn each time will create a nice grill mark pattern.
4. Cook them without pressing down on the burgers with the spatula. This will keep them moist inside and juicy when you eat them. Cook the burgers until they puff up and are very firm.
5. Enjoy with **Foxy Lady** wine!