

Beef Burgers with Peanut-Chipotle Barbecue Sauce

ACTIVE: 30 MIN; TOTAL: 1 HR

4 SERVINGS

Bobby Flay makes this extremely good barbecue sauce by spiking tomato puree with two forms of smoky chile—ancho chile powder and chipotle in adobo sauce—then adding peanut butter for sweetness. The sauce takes some time to prepare, but by doubling the recipe, it can be made in one large batch and kept in the refrigerator for up to two months.

- 1 **tablespoon vegetable oil, plus more for brushing**
 - 1 **onion, finely chopped**
 - 2 **tablespoons minced fresh ginger**
 - 2 **garlic cloves, minced**
 - 1 **cup tomato puree**
 - 2 **tablespoons ketchup**
 - 1 **tablespoon red wine vinegar**
 - 1 **tablespoon Worcestershire sauce**
 - 1½ **tablespoons Dijon mustard**
 - 2 **tablespoons honey**
 - 2 **tablespoons molasses**
 - 3 **tablespoons pure ancho chile powder**
 - 1 **canned chipotle in adobo, minced**
 - ½ **cup water**
 - 2 **tablespoons creamy peanut butter**
- Salt and freshly ground pepper**
- 4 **hamburger buns, split**
 - 1½ **pounds ground beef chuck**
 - ½ **cup shredded cheddar (3 ounces)**
 - 1 **scallion, finely chopped**

Lettuce and tomato slices, for serving

1. In a medium saucepan, heat the 1 tablespoon of oil. Add the onion and ginger and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the garlic and cook for 1 minute, stirring. Add the tomato puree, ketchup, vinegar, Worcestershire sauce, mustard, honey, molasses, ancho chile powder, chipotle and water. Bring to a simmer and cook over low heat, stirring occasionally, until thickened, about 30 minutes. Transfer the sauce to a blender. Add the peanut butter and puree until smooth. Season the

2. Light a grill or preheat a grill pan. Brush the cut sides of the buns with oil and grill until toasted, about 30 seconds. Spread some of the barbecue sauce on the buns.

3. Form the meat into four 1-inch-thick patties and brush with oil. Season with salt and pepper and grill over high heat, turning once, until nearly cooked through, about 5 minutes. Brush the burgers with some of the sauce and grill until lightly glazed, about 2 minutes. Top with the cheddar and scallion, close the grill and cook just until the cheese is completely melted, about 1 minute. Set the burgers on the buns, top with lettuce and tomato and serve right away.

MAKE AHEAD The barbecue sauce can be refrigerated for up to 2 months.

WINE When it comes to hamburgers, any robust red wine is likely to pair well. But Flay's smoky-sweet chipotle-peanut barbecue sauce requires an intensely juicy, flavorful wine, such as a Primitivo from Southern Italy. Two good options are the ripe 2006 A Mano and the cherry-rich 2006 Castello Monaci Piliuna.

Green-Chile Bacon Burgers with Goat Cheese

TOTAL: 45 MIN

4 SERVINGS

Instead of frying strips of bacon, Flay brushes them with mango chutney, then bakes them in the oven; the sweet, crispy, smoky pieces are irresistible.

- 8 **thick-cut slices of bacon (about ½ pound)**
- ½ **cup mango chutney, preferably Major Grey brand**
- 1 **poblano chile**

Vegetable oil, for brushing

- 4 **hamburger buns, split**
- 1 **large tomato, cut into 4 thick slices**
- 1½ **pounds ground beef chuck**
- Salt and freshly ground pepper**
- 3 **ounces fresh goat cheese, cut into 4 slices**

Watercress sprigs, for serving

1. Preheat the oven to 375°. Line a large, rimmed baking sheet with parchment paper. Arrange the bacon slices on the paper and brush both sides liberally with the chutney, leaving any chunks in the jar. Bake the bacon for about 30 minutes, turning once, until caramelized. Transfer the glazed bacon to a rack and let cool.

2. Meanwhile, light a grill or preheat a grill pan. Rub the chile with oil and grill until charred all over, about 5 minutes. Transfer to a bowl, cover with plastic wrap and let stand for 10 minutes. Peel the poblano and coarsely chop it.

3. Brush the cut sides of the buns with oil and grill until toasted, about 30 seconds. Brush the tomato slices with oil and grill just until lightly charred, about 1 minute. Place the grilled tomato slices on the bottom half of the buns.

4. Form the beef into four 1-inch-thick patties and brush with oil. Season with salt and pepper and grill over high heat, turning once, until nearly medium-rare, about 6 minutes. Top with the goat cheese and chopped poblano, close the grill and cook until the cheese is completely melted and the burgers are medium-rare, about 1 minute. Set the burgers on the buns, top with the glazed bacon and watercress sprigs and serve right away.

WINE Sweet, tangy flavors like the mango chutney on the bacon here contrast nicely with peppery reds, which also tend to be great hamburger wines. Zinfandel is a classic example, particularly from California's Sonoma Valley. Try the spicy 2006 Haywood Estate Los Chamizal or the boysenberry-rich 2005 Kunde Estate.

Turkey Burgers with Smoked Gouda

TOTAL: 30 MIN

4 SERVINGS

By adding two flourishes to a simple grilled turkey burger, Flay makes it fantastic. First he melts slices of smoky Gouda cheese onto the meat, then he spreads toasted