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## Down Under Hamburger With Rocket & Fried Egg

### \*Paired with Greg Norman Estates Limestone Coast Shiraz

A grilled, ground chuck patty is transformed into a decadent treat with the addition of a fried egg, sliced beets and fresh arugula. The purity of fruit and spicy character of Greg Norman Estates Limestone Coast Shiraz makes it a great match for this burger from Down Under.

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#### Serves 4

1 lb. ground chuck	4 whole eggs
2 Tbsp. Worcestershire Sauce	1 jar sliced beets, drained
2 tsp. dried oregano	1 cup rocket (aka: Arugula)
1 Tbsp. Ketchup	Olive oil
2 tsp. coarse sea salt	Mayonnaise
2 tsp. freshly cracked black pepper	Ketchup, extra
4 hamburger buns or Ciabatta Rolls	

In large mixing bowl, combine ground chuck, Worcestershire sauce, 1 Tbsp. ketchup, sea salt and fresh pepper. With hands, mix until everything is well combined.

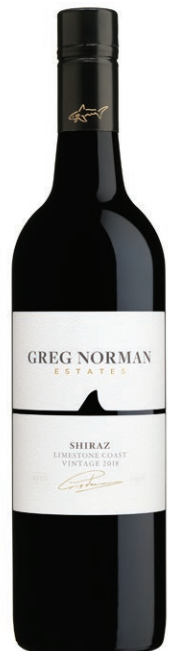
Section off the meat into four equal parts; using hands, form chuck into patties. (Note: Once patties are made, make a pretty deep thumb print in center of patty. This will ensure a flat hamburger once cooked).

Either over an open grill or over a stove-top grill pan, cook hamburger patties to desired temperature. Set aside and keep warm. If preferred, grill/toast up hamburger buns over grill.

In a medium sauté pan, over high heat, add 1 Tbsp. olive oil to coat bottom of pan. Fry 2 eggs at a time until the whites are just cooked through but not to the point that the yolks is cooked through (Note: You want the yolk to remain soft and runny). Cook remaining two eggs.

To prepare hamburger, place cooked patty on prepared bun. Add sliced beets, rocket and gently place fried egg on top. If desired, spread mayonnaise on top part of bun and place on top of burger to finish.

The Aussie way of eating this burger is to let the yolk break open and run into the meat and bun. It is a bit messy but tastes amazing!



<https://gregnormanestateswine.com/recipes>