

# **Recipes**

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By  
*Delaware*

## **FULL MEAL RECIPE FEATURING DELUXE BRISKET BURGER USING DELAWARE PREMADE BRISKET BURGER PATTIES**

### **CHARRED ROMAINE & HEIRLOOM TOMATO SALAD WITH SMOKY RANCH**

#### **INGREDIENTS:**

2 heads romaine lettuce, halved lengthwise  
2 medium heirloom tomatoes, sliced  
2 tbsp olive oil  
Salt and freshly ground black pepper  
1/2 cup plain Greek yogurt  
2 tbsp mayonnaise  
1 tsp smoked paprika  
1 garlic clove, minced  
1 tbsp lemon juice  
1 tbsp chopped fresh chives  
2 tbsp grated Parmesan (optional)

#### **PREPARATION:**

Preheat a grill or heavy skillet over high heat. Brush romaine halves lightly with olive oil and season with salt and pepper.

Grill romaine cut-side down for 1–2 minutes until slightly charred but still crisp. Remove and let cool slightly.

Whisk Greek yogurt, mayo, smoked paprika, garlic, lemon juice, chives, salt and pepper to taste into a smoky ranch dressing.

Arrange charred romaine and sliced heirloom tomatoes on a platter. Drizzle dressing and sprinkle Parmesan.

#### **PRESENTATION:**

Serve two romaine halves per person on a wooden board or white platter, tomato slices fanned beside them, dressing lightly drizzled and extra chives on top for color.

### **ENTREE — DELUXE BRISKET BURGER (USING DELAWARE PREMADE BRISKET BURGER PATTIES)**

**INGREDIENTS (PER 4 BURGERS):**

4 Delaware premade brisket burger patties (about 6–8 oz each)

Salt and freshly ground black pepper

4 brioche buns, lightly toasted

4 slices sharp cheddar (or smoked gouda)

8 slices applewood smoked bacon, crisp-cooked

1 large red onion, thinly sliced and caramelized

4 leaves butter lettuce

1 large tomato, sliced

8–12 dill pickle slices

1/2 cup barbecue aioli (recipe below)

**Barbecue aioli:**

1/2 cup mayonnaise

2 tbsp your favorite BBQ sauce

1 tsp Dijon mustard

1 tsp lemon juice

Pinch of smoked paprika

Mix until smooth.

**PREPARATION:**

Remove patties from fridge 15–20 minutes before cooking; season both sides with salt and pepper.

Preheat grill or cast-iron skillet to medium-high. Cook patties 4–5 minutes per side (adjust to thickness) until internal temp reaches desired doneness (160°F for medium-well for brisket blends), placing cheese slice on each patty during the last minute to melt.

While patties cook, toast buns cut-side down on the grill until golden. Caramelize onions in a skillet with a little oil over medium heat for 15–20 minutes until deep brown and sweet.

**ASSEMBLE:** spread barbecue aioli on both bun halves, place lettuce leaf on bottom bun, add patty with melted cheese, top with two bacon slices, a spoonful of caramelized onions, tomato slice and pickles. Cap with top bun.

**PRESENTATION:**

Serve burgers on a large platter or wooden board, cut in half on the diagonal if desired. Garnish with a small ramekin of extra aioli and a sprig of fresh parsley.  
Side Dish 1 — Crispy Rosemary & Garlic Steak Fries

**INGREDIENTS:**

2 lb russet potatoes, scrubbed and cut into thick fries

3 tbsp olive oil

2 sprigs fresh rosemary, finely chopped

3 garlic cloves, minced

Salt and freshly ground black pepper  
2 tbsp grated Parmesan (optional)

**PREPARATION:**

Parboil fries in salted water 5 minutes, drain and let steam-dry.  
Toss fries with olive oil, rosemary, garlic, salt and pepper. Spread on a baking sheet in a single layer.  
Bake at 425°F (220°C) for 30–40 minutes, turning once, until golden and crisp.  
Sprinkle Parmesan in the last 2 minutes if using.

**PRESENTATION:**

Serve in a shallow basket or bowl lined with parchment. Add a ramekin of ketchup or aioli alongside and a rosemary sprig for garnish.

**SIDE DISH 2 — CHARRED CORN & BLACK BEAN SUCCOTASH**

**INGREDIENTS:**

2 ears corn (or 1 1/2 cups frozen sweet corn)  
1 cup black beans, rinsed and drained  
1 small red bell pepper, diced  
1 small red onion, finely diced  
1 tbsp olive oil  
1 tbsp lime juice  
2 tbsp chopped cilantro  
Salt and pepper

**PREPARATION:**

Char corn on a hot grill or skillet until kernels have blackened spots; cut kernels off cob. If using frozen, sauté until slightly caramelized.  
In a skillet, heat olive oil and sauté onion and bell pepper until softened. Add corn and black beans, heat through.  
Finish with lime juice, cilantro, salt and pepper to taste.

**PRESENTATION:**

Spoon a colorful heap of succotash beside the burger or into a small bowl; garnish with extra cilantro and a lime wedge.

**DESSERT — WARM BROWN BUTTER CHOCOLATE CHIP SKILLET COOKIE (PIZOOKIE)**

**INGREDIENTS:**

1/2 cup unsalted butter  
3/4 cup brown sugar  
1/4 cup granulated sugar  
1 egg + 1 egg yolk  
1 tsp vanilla extract

**1 1/4 cups all-purpose flour**  
**1/2 tsp baking soda**  
**Pinch of salt**  
**1 cup chocolate chips**  
**Vanilla ice cream for serving**

**PREPARATION:**

**Preheat oven to 350°F (175°C). Melt butter in a small saucepan and cook until golden brown and nutty; cool slightly.**

**In a bowl, whisk browned butter with both sugars, then add egg, egg yolk and vanilla. Stir in flour, baking soda and salt until just combined. Fold in chocolate chips.**

**Press dough into a 9-inch oven-safe skillet and bake 18–22 minutes until edges are set and center is slightly gooey.**

**PRESENTATION:**

**Serve warm straight from the skillet topped with scoops of vanilla ice cream and a sprinkle of flaky sea salt. Provide spoons for sharing.**

**WINE PAIRING SUGGESTION**

**KAIKEN ULTRA MALBEC RED WINE**

**Why: The Malbec's ripe dark-fruit profile, moderate tannins and smoky, slightly spicy finish complement the beefy, smoky brisket patties, bacon, charred flavors and BBQ aioli while also standing up to cheddar and caramelized onions. It pairs nicely with the rosemary fries and the sweetness in the dessert.**