

## **Bison Burgers with Pinot Noir Onions and Goat Cheese**

1 large Vidalia onion, sliced  
1 sprig thyme  
1 Tbsp. olive oil, plus additional for cooking burgers  
2/3 cup pinot noir  
1 lb. ground bison  
2 Tbsp. chopped parsley  
2 cloves garlic, finely minced or pressed  
salt and pepper  
1 small (4 oz) log of goat cheese  
4 split hamburger buns

In a heavy bottomed skillet, heat the oil over medium heat. Add the onions and the thyme. Reduce the heat to medium low and cook with a pinch of salt until the onions are soft golden brown, about 25 minutes, stirring occasionally. Pluck out the thyme sprig (if you used the whole thing...I do that because I'm lazy) and then increase the heat to medium-high. Add the wine and cook until it's almost completely absorbed, about 5-10 minutes.

Meanwhile, lightly mix together the bison, parsley, garlic and salt and pepper. Form into 4 patties (I like to salt and pepper them on each side, again) and cook them however you like--grill, broil, pan fry (I used my cast iron skillet), about 2 minutes per side for medium rare.

Broil or toast the buns with the goat cheese on them. Serve the burgers on the toasted buns with the onions.