

# In the SUNSET KITCHEN

TIPS FROM  
OUR TEAM



*"This little pump is the simplest way I've found to pull the oxygen—enemy to an open bottle—away from leftover wine."*

SARA SCHNEIDER, WINE EDITOR



WINNING READER RECIPE

## LENTIL VEGGIE BURGERS

SERVES 4 / 45 MINUTES

Annette Leonard, Eugene, OR

- 2 cups cooked lentils\*
- 1/2 cup plain bread crumbs
- 2 large egg whites
- 3/4 cup cooked chopped greens, such as spinach or kale
- 1/4 cup each grated carrot and chopped green onion
- 1/2 cup coarsely grated cheddar cheese
- 1/2 tsp. each salt, pepper, and garlic powder
- 1 tbsp. olive oil
- Burger fixings, such as lettuce leaves, sliced tomatoes, pickles, and onions, and ketchup and mustard

1. Mix all ingredients except the oil and fixings together in a medium bowl. Form into 4 patties. Chill at least 20 minutes and up to 1 day, covered.
2. Heat oil in a large nonstick frying pan over medium heat. Cook burgers, turning only once, until browned and hot inside, about 5 minutes total.
3. Serve each patty with fixings.

\*Find cooked lentils in vacuum packs at Trader Joe's or other well-stocked grocery stores. ♻️

PER BURGER 246 Cal., 19% (48 Cal.) from fat; 18 g protein; 5.4 g fat (1.3 g sat.); 33 g carbo (9.9 g fiber); 569 mg sodium; 2.5 mg chol. LC/V

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TRICK OF THE MONTH

## Give it a swirl

Creating these marbleized cookies requires just a twist of the wrist—perfect for the time-pressed baker. To do it, pour a small amount of three colored icings onto a plate in pools that touch. Dip a cookie in and swirl and tilt it slightly as you lift off. For coloring, we love India Tree's all-natural choices; mix drops with powdered sugar and water. From \$16/3 bottles; [amazon.com](http://amazon.com).

## GENIUS Cork it!

With the tiny Wine Doctor preserver, you can open a bottle for a single glass of wine—then save the rest for later. The most effective device of its kind that we've tested, it pulls the air from an open bottle and seals it with a rubber stopper. From \$25; [savethewine.com](http://savethewine.com).



WE'RE LOVING ...

## THE NEW WINE COUNTRY COOKBOOK

If you can't make it to *Sunset's* Savor the Central Coast event, from September 26 to 29, this cookbook is a close second to the experience. *The New Wine Country Cookbook* (Andrews McMeel, 2013; \$35) by Brigit Binns features outstanding wine-based recipes and pairings from the California region, spotlighting the area's rich community of growers along the way.

