



**March 2024**

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**Saverio Faro  
Sicily, Italy**

**The Producer**

Founded in 1962, Saverio Faro nests its production in one of the largest cooperatives in Sicily, Italy. It comprises over 2000 farmers/members and its vineyards cover over 6000 hectares located in Western Sicily.

**The Region**

Sicily's wines are thrilling for many reasons, from the unique native grape varieties – of which Grillo is just one – to the diverse terrain, which includes Mount Etna, an active volcano. And, of course, the coastal influences from the Mediterranean, Ionian and Tyrrhenian seas.

**Saverio Faro Grillo 2022**

**\$16**

***Special Reorder Price \$13.60 (15% off)***

**Sicily, Italy**

With rich aromas of stone fruits, herbs, and flowers, this irresistible hand-harvested white from Sicily has gained acclaim from wine critics. A touch of salty flavor, plus notable freshness, keeps you craving the next sip. This makes it an ideal partner for fish dishes and shellfish.

**Saverio Faro Nero d'Avola 2022**

**\$16**

***Special Reorder Price \$13.60 (15% off)***

**Sicily, Italy**

This ripe and smooth example from the island's flagship cooperative has intense aromas of pomegranate and blackcurrant. A velvety structure gives way to flavors of forest fruit and a hint of black pepper and salt.

**Wine Club Policy:**

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

# BLT TURKEY BURGER

## Ingredients

### SUMMER PICKLES

½ cup distilled white vinegar  
3 tablespoons sugar  
1 tablespoon salt  
1 garlic clove, crushed  
1 medium zucchini, thinly sliced into rounds  
1 small onion, thinly sliced into rings

### TURKEY BURGER

8 ounces bacon (about 8 slices)  
1 pound spicy turkey sausage, casings removed  
4 ounces sharp cheddar, sliced (optional)  
4 hamburger buns  
Sliced tomato, sliced avocado, and lettuce (for serving)

## Cooking Instructions

### SUMMER PICKLES

1. Stir vinegar, sugar, salt, and garlic in a medium bowl until sugar and salt are dissolved. Add zucchini and onion. Let sit until slightly softened, 10–15 minutes.
2. Vegetables can be pickled 1 week ahead. Cover and chill.

### ASSEMBLY

1. Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Oil grate. Grill bacon over indirect heat, moving around and turning as needed to minimize flare-ups (you can even briefly put it over direct heat to speed things up) until browned and crisp, 8–10 minutes. Transfer to a plate.
2. Shape turkey sausage into 4 patties. Grill over direct heat, moving to indirect heat if browning too quickly, until browned and cooked through, 6–8 minutes. Top patties with cheese if desired and cook until melted, about 1 minute.
3. Lightly toast buns while cheese is melting. Build burgers with buns, turkey patties, drained zucchini pickles, bacon, tomato, avocado, and lettuce.

*\*Pair with* **Saverio Faro Nero d'Avola 2022**