

MOROCCAN-SPICED LAMB BURGERS

Adapted from: Bon Appétit | July 2006

Yield: Makes ~4 burgers

1 large shallot, minced
¼ c. chopped fresh cilantro
1 fresh jalapeño pepper, seeded & minced (or 1 T. of your favorite chili sauce)
2 garlic cloves, minced
1 1/4 tsp. salt
3/4 tsp. freshly ground black pepper
1/2 tsp. paprika
1 tsp. ground cumin
1 1/2 pounds ground lamb

Slices of Sturdy Bread or Hamburger Rolls
¼ pound fresh salad greens
Mayonnaise, mixed with minced fresh parsley

INSTRUCTIONS

Stir shallot, cilantro, jalapeño, garlic, salt, black pepper, paprika, and cumin in large bowl to blend. Add lamb and mix gently by hand to combine. Shape mixture into four 1/2-inch-thick patties. Arrange on small baking sheet.

Burgers can be made 8 hours ahead of time and chilled.

Prepare barbecue (medium-high heat) or preheat broiler. Grill burgers until slightly charred and cooked to desired doneness, about 4 minutes per side for medium-rare. Toast your bread or rolls, rub inside surface with a clove of peeled garlic for extra flavor. Place burgers on bread or rolls, top with greens and mayonnaise.

Optional red onion garnish:

Slice a small Red onion *very thin* (use a mandolin if you have one), separate rings and sprinkle with ¼ tsp salt and a few splashes of rice vinegar in a small bowl. Stir a few times as they sit and macerate. Do this before prepping burgers and the onions will have time to mellow for a nice piquant addition at serving time.