



LAMB BURGER

INGREDIENTS

- 1 pound minced lamb shoulder
- 2 red onions, 1 grated and 1 cut into rings
- 5 garlic cloves, finely crushed, divided
- 5 tablespoons fresh mint, finely chopped, divided
- 3 tsp ground coriander
- 1 tsp Dijon mustard
- 8 Tbs mayonnaise
- 1 Tbs lemon juice
- 1 pinch paprika
- 1 Tbs fresh dill, finely chopped
- 1 Tbs fresh parsley, finely chopped
- 1 tsp cooking oil
- 4 burger buns
- ¼ cup salad leaves

DIRECTIONS

1. In a bowl, mix together the minced lamb with the grated onion, 3 minced garlic cloves, 4 tablespoons of chopped mint, ground coriander, and Dijon mustard.
2. Form the mixture into 4 burger patties and then chill them in the fridge until they are ready to cook.
3. In a clean bowl, mix together the mayonnaise with the lemon juice, the two remaining minced garlic cloves, a pinch of paprika, the remaining tablespoon of chopped mint, parsley, and dill. Refrigerate this sauce until ready to use.
4. Preheat the grill on high, lightly oil the lamb patties, and then cook for about 4 minutes each side.
5. Place the halved burger buns under the grill for 30 seconds to 1 minute, until they are lightly toasted.
6. Spread a little of the mayonnaise sauce on the burger bun, top with a burger patty, a few slices of red onion, some more of the mayonnaise sauce, and some salad leaves.
7. Serve and enjoy.



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