



Lamb Burgers with Lemon Aioli

INGREDIENTS

Burgers:

- 2 lbs Ground Lamb
- 1/2 c Bellwether Farms Feta Cheese (diced small)
- 1/2 c Mint (chopped)
- 1/2 c Cilantro (chopped)
- 1 T Black Pepper
- 1/2 T Salt
- Arugula (for garnish)
- Brioche Rolls

Cured Lemon Aioli:

- 1 c Mayonnaise
- 2 Cured Lemons (minced)
- 2 Fresh Lemons (grated, juiced)
- 1/4 tsp. Cayenne Pepper
- 1 tsp. Garlic (grated)
- 1 T Salt
- 1 T White Pepper

WINE PAIRING

Domaine Carneros Hyde Vineyard
Merlot

INSTRUCTION

Burgers:

1. Combine all ingredients together and mix well.
2. Shape 8oz burger patties.
3. Preheat grill and lightly oil.
4. Lightly oil the burgers and season with salt and pepper.
5. Grill for 4 minutes a side.
6. Cut the brioche roll in half and toast. Place burger on the bottom half of the roll and top with a dollop of the cured lemon aioli. Garnish with Arugula and top with the other half of the brioche roll.

Cured Lemon Aioli:

1. Combine all of the ingredients.