

Lamb Burgers with Feta Sauce

Servings: 4

Source: New York Times 12-14-08

Ingredients

- 4 cloves garlic, unpeeled
- 14 ounces ground lamb
- 6 ounces ground pork
- ¼ cup diced charred onion
- 2 scallions, green parts only, thinly sliced
- 2 tsp Dijon mustard
- 2 tsp minced parsley
- 1 tsp minced mint
- 1 tsp dried Greek oregano
- 1 tsp minced dill
- ½ tsp crushed coriander seeds, toasted
- ½ tsp cumin, toasted
- 4 Brioche buns, toasted
- olive oil
- salt and pepper
- 3 tbsp feta
- 1½ tsp dill
- 1½ tsp mint
- 6 pitted green olives, chopped
- 1½ tbsp olive oil
- 4 slices sweet onion
- 16 arugula leaves
- 2 tsp lemon juice
- 2 tsp olive oil

Method

1. Preheat a grill or grill pan to medium high. Grill the garlic and ¼ cup onion until soft and blackened. Peel and mince garlic. Place in a large bowl with the remaining burger ingredients (except the buns and olive oil). Season with salt and pepper. Quickly mix until combined, then refrigerate.
2. Make the feta sauce: In a food processor, puree the feta, dill, mint and olives. Drizzle in the olive oil. Season to taste.
3. Divide the meat into 4 half-inch-high patties. Brush with oil and grill to medium rare, about 3 minutes per side.

4. Grill the onion slices until limp. Cool and put in a bowl with the arugula. Toss with lemon juice and olive oil and season to taste.
5. Place each burger on a bun, spread with sauce and top with arugula and an onion slice.

Notes

I didn't have coriander seeds so used powder, no fresh dill so used dried. That worked just fine.

I used another tbsp of Feta because the olives seemed big. That was a good idea.