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Lamb Burgers with shallots, herbs, feta and olive tapenade

(Makes 6 burgers)

INGREDIENTS

2 pounds ground lamb
1 teaspoon dried oregano
(or 1 tablespoon fresh minced)
1 teaspoon dried rosemary
(or 1 tablespoon fresh, finely minced)
1 teaspoon sea salt
1 teaspoon ground black pepper
1 tablespoon finely minced fresh parsley
1 large shallot, finely chopped
1 cup crumbled feta cheese for topping
6 bakery buns

DIRECTIONS

Mix all ingredients (except feta cheese) and form into six burger patties. Grill over medium heat for about 4- 5 minutes per side, for medium-rare, longer or shorter for desired doneness. Immediately after removing from grill, top each burger with approximately 2 tablespoons crumbled feta cheese so it begins to melt. When serving, spoon 1-2



tablespoons olive tapenade over cheese.

Olive Tapenade

INGREDIENTS

2 cups pitted green or black Greek olives, or both
1 tablespoons extra virgin olive oil
1/4 cup finely chopped sundried tomatoes (optional)

DIRECTIONS

Place olives in a food processor and on pulse, process until chopped, but not pureed. If using sundried tomatoes, process first, then add olives and continue to process. Stir in olive oil and refrigerate until ready to use.

Reach the reporter at: info@lamorindaweekly.com

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