

# LAMB BURGER

*by Comstock Wines*

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## INGREDIENTS:

- 1 pound Lamb, ground
- 1 teaspoon Salt
- ¼ teaspoon Black Pepper, ground
- 1½ teaspoons Ras El Hanout
- ⅓ cup Shallot, minced
- 1 Tablespoon Mint, fresh, chopped
- 2 Tablespoons Parsley, fresh, chopped

## ACCOMPANIMENTS:

- Bun
- Feta Cheese
- Arugula
- Olive Relish
- Tomato
- Cucumber

## DIRECTIONS:

1. In a medium bowl, mix all ingredients until well blended. (Be careful not to overmix as this may result in a tough patty).
2. Portion into two 8 ounce patties. If not cooking immediately, refrigerate.
3. Pre-heat grill to medium-high.
4. Place burgers on grill. Cook until grill marks appear, about 2-3 minutes.
5. Flip burgers and place cheese on top. Continue to cook another 2-3 minutes until cheese starts to melt. Check internal temperature; 130° for medium-rare, add another 2-3 minutes for medium (140°).
6. While burgers are cooking, toast buns.
7. To assemble, place arugula on the bottom bun and spread olive relish on the top bun. Place burger on top of arugula and top it with tomato and cucumber slices. Finish with top bun, pressing down gently.
8. Enjoy!

## PAIRED WITH:

2016 Comstock Wines Old Vine Zinfandel, Dry Creek Valley

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