

Mediterranean Australian Lamb Burger



Burger:

- 1¾ pounds ground Australian Lamb**
- 1 shallot, peeled and chopped**
- 1 tablespoon capers, chopped**
- 6 to 8 large basil leaves, sliced**
- Freshly ground pepper, to taste**
- ½ cup cornmeal (or flour), for coating**
- Olive oil, for cooking**

Tomato relish:

- 3 vine-ripened tomatoes, halved crosswise**
- 1 red onion, thickly sliced**
- 1 teaspoon sugar**
- 1 teaspoon balsamic vinegar**
- Salt and freshly ground pepper, to taste**

Presentation:

- 4 Kaiser rolls or hamburger buns, split**
- 4 tablespoons soft goat cheese (or chèvre)**

1. To make burgers, combine ground lamb, shallot, capers, basil and pepper in a large bowl and mix well. Divide mixture into 4 burgers. Spread cornmeal over a plate and press burgers into cornmeal to coat.

2. Preheat barbecue or grill pan and brush with oil. Cook

burgers over medium to high heat 6 to 7 minutes or until internal temperature reaches 160°F.

3. To make relish, place tomatoes flesh-side down on grill and flip after 20 seconds, cooking until skin starts to char. Grill onion until soft. Transfer to a plate and, when cool enough to handle, dice finely. Place in a bowl, add sugar and vinegar, season to taste with salt and pepper and mix well. Serve warm or cold.

4. Grill buns, cut side down, until lightly toasted. Spread with goat cheese and top with burgers. Serve with tomato relish.

Makes 4 burgers

Tip: The burger patties and relish can be made a day ahead and refrigerated. Or, cover the burgers with plastic and refrigerate for 20 minutes or more. This helps to make the patties more firm and allows the flavors to develop.

Variation: For a gourmet alternative, try filling the burger with the goat cheese before grilling. Simply make two half-burgers and place a spoonful of goat cheese on the center of one and “sandwich” with the other. The cheese melts deliciously through the burger, complementing the mild and sweet flavor of Australian Lamb.

*Favorite recipe from **Australian Lamb***

