



## *Mediterranean Lamb Burger*

### *Paired with Merlot Reserve 2014*

#### Ingredients

- 1 lb. ground lamb
- ½ lb. ground beef
- 3 Tbsp. chopped fresh mint
- 1 tsp. minced fresh ginger root
- 1 tsp. minced garlic
- 1 tsp. salt
- ½ tsp. ground black pepper
- ½ lemon, zested
- 1 clove garlic, minced
- ½ tsp. salt
- 1 large sweet onion, cut into ½ in. slices
- 4 slices green tomato
- 4 ciabatta sandwich rolls, sliced horizontally
- 1 (8oz.) package feta cheese, sliced
- Baby arugula leaves

#### Preparation

- Preheat an outdoor grill for medium-high heat, and lightly oil the grate.
- Mix the ground lamb, ground beef, mint, ginger, 1 tsp. garlic, 1 tsp. salt, and pepper in a large bowl until just combined. Divide evenly into four portions and shape in to large patties. Set aside. Mix Greek yogurt, lemon zest, 1 clove garlic, and ½ tsp. salt in a bowl; cover and refrigerate.
- Cook the lamb and beef patties on the preheated grill until the burgers are cooked to your desired degree of doneness, 3 to 4 minutes per side for well done. An instant-read thermometer inserted into the center should read 160°F (70°C). Place the slices of onion and green tomato on the grill. Cook until lightly charred, about 1 min. on each side.
- Spread yogurt sauce over the sliced ciabatta rolls. Assemble each burger by placing the patty on the roll, and dividing the feta cheese slices over the patties. Top with a slice of grilled tomato, grilled onion, and baby arugula, followed by the top half of the roll.