

Lamb Burgers with Greek Yogurt Spread paired with Davis Estates Rutherford Cabernet Sauvignon

INGREDIENTS:

Maroulosalata

2 hearts romaine lettuce, thinly sliced
5 green onions, sliced thin
2 tomatoes, diced
½ English cucumber, diced
1 bunch fresh dill, chopped
4 oz feta cheese, crumbled
⅓ cup extra virgin olive oil
3 tablespoons lemon juice
Salt and pepper to taste

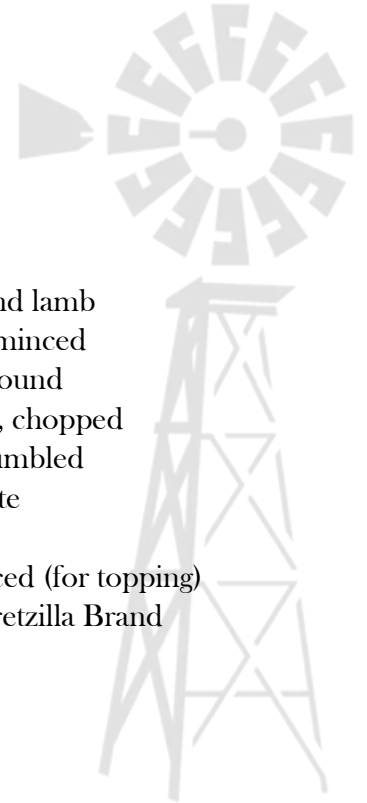
Greek Yogurt Spread

8 ounces Greek yogurt
Juice from 1 lime
½ teaspoon or more curry powder
Pinch salt
Pinch white pepper
3 tablespoons cilantro, finely chopped
3 tablespoons mint, finely chopped

SERVES: 4

Lamb Burgers

1½ pounds lean ground lamb
2 cloves garlic, finely minced
½ teaspoon cumin, ground
1 tablespoon oregano, chopped
¾ cup feta cheese, crumbled
Salt and pepper to taste
2 ounces arugula
Red onions, thinly sliced (for topping)
4 hamburger buns (Pretzilla Brand recommended)



METHOD:

Maroulosalata

- Place the sliced lettuce in a large bowl and cover with ice water. Let soak for 15 to 20 minutes to get crisp, then drain.
- Dry the lettuce either in a salad spinner or using towels, then transfer to a large bowl.
- Add the green onions, tomatoes, cucumber, dill, and feta and drizzle with olive oil and lemon juice. Season with salt and pepper, toss well.

Lamb Burgers

- In a large bowl combine lamb, garlic, cumin, oregano and feta and mix well.
- Then shape into four even sized patties and season with salt and pepper.
- Preheat grill to medium-high heat.
- Place patties on grill and cook for 2 minutes, then flip and cook 2 more minutes.
- Then every 2 minutes, flip and give burger a half turn until your preferred doneness. Total of about 8 minutes for medium rare.

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Greek Yogurt Spread

- Combine all ingredients in a bowl and mix well. Adjust curry powder, salt and pepper to your liking.

To Finish

Prepare your burger buns to your preference (I love toasting mine), spread liberally with the Greek yogurt, top with arugula and red onions. Enjoy with a glass of Davis Estates Rutherford Cabernet Sauvignon.