

BURGERS



LAMB BURGER

MAKES 2 BURGERS

Parsley, dill, cumin, and garlic give these burgers (see page 63) a lively flavor reminiscent of a lamb gyro's. The burger is enhanced by a tangy topping of feta, arugula, olives, and sun-dried tomatoes. The recipe is based on one from Michael Psilakis, the chef at Anthos, a New York City restaurant.

- 2 tbsp. plus 2 tsp. extra-virgin olive oil
- 3 tbsp. minced yellow onion
- 12 oz. ground lamb
- 4 oz. ground pork
- 2 tsp. dijon mustard
- 1 tsp. each finely chopped parsley, mint, and dill
- 1 tsp. dried Greek oregano
- 1/2 tsp. ground coriander
- 1/2 tsp. ground cumin
- 3 cloves garlic, finely chopped
- 1 scallion, chopped
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup crumbled feta cheese
- 10 leaves baby arugula
- 8 black olives in oil, drained, pitted, and roughly chopped
- 8 sun-dried tomatoes in oil, drained and roughly chopped
- 2 tsp. fresh lemon juice
- 2 hamburger buns, toasted

① Heat 2 tbsp. oil in an 8" skillet over high heat. Add onions; cook until browned, about 6 minutes. Transfer onions to a plate; let cool. In a bowl, mix onions, lamb, pork, mustard, herbs, spices, garlic, scallions, and salt and pepper. Form meat into two 1"-thick patties; set aside.

② Prepare a medium-hot charcoal fire or heat a gas grill to medium-high (or heat a tablespoon of canola oil in

a large cast-iron skillet over medium-high heat). Grill burgers, flipping once, until browned and cooked to desired doneness, about 10 minutes for medium rare. In a small bowl, combine feta, arugula, olives, and sun-dried tomatoes; toss with the remaining oil and lemon juice and season with salt and pepper. Place each burger on the bottom half of a bun and top each with the vegetables and bun top.

Pairing Note A juicy, spicy red like the Cristom Vineyards Syrah 2005 (\$30), from Oregon, complements this lamb burger, with its vibrant flavor. —A.Z.



SID'S ONION BURGER

MAKES 6 BURGERS

These burgers consist of beef that is pressed onto the griddle along with paper-thin slices of onion and seared until crisp. They're based on the ones served at Sid's Diner, a restaurant in El Reno, Oklahoma (see page 67).

- 4 tbsp. canola oil
- 1 lb. ground beef, gently formed into 6 balls
- 2 medium yellow onions, very thinly sliced with a mandoline or a sharp knife and divided into 6 equal portions
- Kosher salt, to taste
- 6 slices american cheese
- 6 hamburger buns, toasted

Working in 2 batches, heat 2 tbsp. oil in a 12" cast-iron skillet over medium-high heat. Add 3 beef balls and, using the back of a spatula, press down on them until they're thin; cook for 1 minute. Top each patty with a portion of the onions; season with salt. Press onions into the meat and cook for 1 minute more. Flip burgers; flatten with the spatula. Place a cheese

slice on each patty and let melt while onions and meat brown. Serve on buns.

Pairing Note This burger benefits from a dark, sweet beer, like St. Peter's Old-Style Porter (\$38 for 12 bottles), from a brewery in Suffolk, England. —A.Z.



PIMENTO CHEESE BURGER

MAKES 4 BURGERS

Pimento cheese is a popular burger topping in and around Columbia, South Carolina (see page 76). The cheese gives so much flavor to the burger that you won't need ketchup.

- 4 oz. grated sharp yellow cheddar cheese
- 3 tbsp. mayonnaise
- 1 tbsp. diced pimentos
- 1 tbsp. grated onion
- 1/2 tsp. worcestershire
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2 lbs. ground beef, formed into 4 medium-size patties
- 4 hamburger buns, toasted
- Iceberg lettuce, for garnish
- 4 slices tomato, for garnish

① In a bowl, combine cheese, mayonnaise, pimentos, grated onion, and worcestershire; season with salt and pepper. Set pimento cheese aside.

② Season patties with salt and pepper. Prepare a medium-hot charcoal fire or heat a gas grill to medium-high (or heat a tablespoon of canola oil in a large cast-iron skillet over medium-high heat). Grill burgers, flipping once, until cooked to desired doneness, about 10 minutes for medium rare. Spread 2 tbsp. pimento cheese over each burger; cover and let melt. Serve burgers on buns with lettuce and tomato.