

TURKISH-STYLE LAMB BURGERS WITH WALNUT SAUCE

SERVES 4

Active time: 25 min **Start to finish:** 45 min

For burgers

- 1 cup boiling-hot water
- $\frac{1}{3}$ cup bulgur
- $\frac{3}{4}$ teaspoon salt
- 1 medium onion, quartered
- $\frac{1}{4}$ cup packed fresh cilantro leaves
- $\frac{1}{4}$ cup packed fresh flat-leaf parsley leaves
- 1 lb ground lamb
- $\frac{1}{2}$ teaspoon paprika (not hot)
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon cayenne

For sauce

- 1 small garlic clove
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup walnuts (1½ oz)
- $\frac{1}{4}$ cup water
- 1 teaspoon fresh lemon juice
- $\frac{1}{8}$ teaspoon cayenne

For pitas

- 4 (4-inch) pita loaves
- 1 tablespoon olive oil
- Paprika (not hot) for dusting

Garnish: fresh cilantro sprigs

Soak bulgur for burgers:

► Pour boiling-hot water over bulgur with $\frac{1}{2}$ teaspoon salt in a small bowl and soak 15 minutes, then drain in a sieve.

Make sauce while bulgur soaks:

► Mince garlic and mash to a paste with salt ($\frac{1}{8}$ teaspoon) using a large heavy knife, then transfer to a food processor and blend with remaining sauce ingredients until smooth. Transfer to a bowl.

Prepare burgers:

► Preheat broiler. ► Pulse onion and herbs in cleaned processor until finely chopped, then transfer to a bowl and stir in bulgur, lamb, paprika, allspice, pepper, cayenne, and remaining $\frac{1}{4}$ teaspoon salt until just combined. Form lamb mixture into 4 patties (4 inches in diameter).

Broil pitas and burgers:

► Arrange pitas on a baking sheet. Brush with oil, then lightly dust with paprika and season with pepper. Broil on lowest rack until toasted, 1 to 3 minutes (watch to prevent burning). Keep pitas warm, loosely covered with foil, while broiling burgers.

► Oil rack of a broiler pan and heat 4 inches from heat until hot, 3 to 5 minutes.

► Broil burgers, turning over once, until

cooked through, 5 to 7 minutes total. Serve burgers on pitas, topped with sauce.

ASPARAGUS WITH OLIVE AND ORANGE BUTTER

SERVES 4

Active time: 10 min **Start to finish:** 15 min

- 2 lb asparagus, ends snapped off and discarded
- 2 tablespoons unsalted butter
- 2 tablespoons fresh orange juice
- 2 to 3 teaspoons black olive paste

► Cut asparagus into 2-inch-long pieces and cook in a wide 4-quart pot of boiling salted water (see Tips, page 179), uncovered, until just crisp-tender, 4 to 5 minutes. Drain in a colander.

► Melt butter in a 12-inch heavy skillet over moderately high heat, then whisk in juice and olive paste (to taste) until blended. Add asparagus and salt and pepper to taste, tossing to coat.

For another QUICK KITCHEN recipe, see page 178. For more EVERY DAY recipes, see page 110.

Bulgur gives a nutty texture to mildly spicy lamb burgers; pita rounds sop up the flavorful juice.



25 min