



Moroccan-Spiced Lamb Burgers with Beet, Red Onion, and Orange Salsa



Ingredients:

2 tablespoons olive oil
2 tablespoons fresh lemon juice
1 tablespoon honey
2 beets, boiled, peeled, cut into 1/3-inch cubes
1 large orange, peel and pith cut away, flesh cut into 1/3-inch cubes
1 cup chopped red onion
1/4 cup chopped pitted green Greek olives

Burgers

1 large shallot, minced
2 tablespoons chopped fresh cilantro
1 jalapeño chile, seeded, minced
1 garlic clove, minced
1 1/4 teaspoons salt
3/4 teaspoon ground black pepper
1/2 teaspoon paprika
1/2 teaspoon ground cumin
1 3/4 pounds ground lamb (Beef, Chicken or Turkey)

Nonstick vegetable oil spray

4 large cracked-wheat hamburger buns, split horizontally
1 1/3 cups thinly sliced Bibb lettuce
Mayonnaise



Vinaigrette

Oil and vinegar to tap, taste and treasure

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Preparation:

For salsa:

Whisk first 3 ingredients in medium bowl to blend. Mix in next 4 ingredients. Season salsa to taste with salt and pepper.

Do ahead: Can be made 8 hours ahead. Cover and chill.

For burgers:

Stir shallot, cilantro, jalapeño, garlic, salt, black pepper, paprika, and cumin in large bowl to blend. Add lamb and mix gently to combine. Shape mixture into four 1/2-inch-thick patties. Arrange on small baking sheet.

Do ahead: Can be made 8 hours ahead. Cover and chill.

Spray grill rack with nonstick spray and prepare barbecue (medium-high heat). Grill buns, cut side down, until golden, about 2 minutes; transfer to work surface. Place lettuce and large spoonful of salsa on each bun bottom. Grill burgers until slightly charred and cooked to desired doneness, about 4 minutes per side for medium-rare. Place 1 burger on each bun. Top each with mayonnaise and bun top. Serve with remaining salsa.

