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**
- **½ tsp. ground coriander**
- **½ tsp. ground cumin**
- **3 cloves garlic, finely chopped**
- **1 scallion, chopped**
- **Kosher salt and freshly ground black pepper, to taste**
- **⅓ 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**

❶ 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.

❷ 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**
- **½ tsp. worcestershire**
- **Kosher salt and freshly ground black pepper, to taste**
- **1½ lbs. ground beef, formed into 4 medium-size patties**
- **4 hamburger buns, toasted**
- **Iceberg lettuce, for garnish**
- **4 slices tomato, for garnish**

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

❷ 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.

FROM LEFT: ANDRÉ BARANOWSKI; PENNY DE LOS SANTOS; ANDRÉ BARANOWSKI