

FOXWOODS FOOD & WINE FESTIVAL

GEORGIA AND DESPINA SARIANIDES

MEDITERRANEAN LAMB BURGERS STUFFED WITH FETA CHEESE AND TOPPED WITH FETA PESTO

Serves 6

INGREDIENTS:

1½–2 lbs. extra-lean ground lamb
1 large red onion, grated
2 cloves garlic, crushed
2 Tbs. fresh mint, finely chopped
½ tsp. ground cumin
½ tsp. ground allspice
1 tsp. dried oregano
1 tsp. lemon zest
Salt and pepper, to taste
2 Tbs. olive oil
½ lb. feta cheese, cut into small squares
1 tomato, sliced

DIRECTIONS:

In large bowl, combine ground lamb with onion, garlic, mint, cumin, allspice, oregano, lemon zest, salt and pepper, and olive oil. Knead with hands to mix all ingredients. Cover and refrigerate for 1 hour. Divide mixture into six portions and shape into patties. Make cavity in the top of each patty with your thumb. Place piece of the feta cheese in cavity and smooth mixture over to enclose cheese completely. Cook burgers on hot, lightly oiled barbecue grill or flat plate for 4–5 minutes on each side, turning once. Serve lamb burgers on toasted buns with tomato slice and feta pesto.*

*For Pesto recipe, Cooking with Georgia + Dez
Facebook page