

# Lamb Burgers with Sun-dried Tomatoes and Romano Cheese

Recipe by Ariana Sherlock  
Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2006 OLALLA VINEYARD  
PINOT NOIR

## Ingredients:

- 1 lb. ground lamb
- 2 cloves garlic, minced
- 2 Tbsp. sun-dried tomatoes (packed in oil) sliced thinly
- 2 Tbsp. fresh basil, chiffonade
- ½ cup grated Pecorino Romano cheese
- 1 egg
- ½ cup panko (Japanese bread crumbs)
- ½ tsp. kosher salt
- ¼ tsp. cracked black pepper
- 4 potato buns or kaizer rolls
- 4 large pieces of lettuce
- thinly sliced red onion, mayo, and dijon mustard for topping burgers

In a large bowl, mix together the ground lamb, garlic, sun-dried tomatoes, basil, cheese, and egg until well combined. Mix in panko, salt, and pepper. Heat a small skillet over medium-high heat. Cook a small piece of lamb burger mixture in skillet until just cooked through. Taste for seasoning, adding more salt and pepper if needed.

Divide the mixture into fourths. Shape ¼ of the mixture into a ball, flatten into a disc and shape into a patty that is slightly wider than the bottom of the potato or kaizer roll. Repeat with the rest of the lamb mixture three more times. Arrange patties on a plate in a single layer and refrigerate for 10 minutes.

Meanwhile preheat grill to medium-high heat. Cook until burgers are just cooked through, about 4 to 7 minutes per side. Place cooked burgers on toasted buns, smeared with a little mayo and dijon mustard. Top with lettuce and red onions and enjoy!

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”