

Lamb & Feta Burgers



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 4

1 pound ground lamb

1/4c fresh mint, chopped

2T cilantro, chopped

4 garlic cloves, finely minced

1T dry white wine

1t white balsamic vinegar

1t brown sugar

1t cumin

1/4t allspice

1/4t black pepper

3/4c feta cheese, crumbled

Mix together all ingredients and shape into 4 patties.

Preheat grill to medium~high heat and spray grates with non~stick cooking spray. Grill lamb burgers 4~5 minutes each side or until cooked completely through.

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Debbie Spangler ~ Certified Personal Chef

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