

Greek Island Lamb Burgers with Grilled Feta

This recipe was adapted from one created by Christopher Bakken, and originally published in [Food and Wine](#) magazine.

Serves 6

Ingredients

2 pounds ground lamb
2 minced garlic cloves
½ tsp dried oregano
1 tsp minced mint leaves
1/8 tsp cinnamon
1 tsp coarse salt
½ tsp black pepper
2 cups pitted, oil-cured, black olives
¼ cup extra virgin olive oil
1 Tbs chopped parsley
10 oz firm feta cheese, cut into 6 slices
6 large rolls, split and toasted
1 large tomato, cut into 6 slices.

Technique

1. Light a grill. In a large bowl, combine the lamb with half of the garlic, the oregano, mint, cinnamon, salt and pepper. Mix gently and pat into 6 burgers. Let stand for 15 minutes.
2. Meanwhile, in a food processor, combine the olives with the remaining minced garlic and process until coarsely chopped. Add the olive oil and process to a paste. Scrape this tapenade into a bowl and stir in the parsley.
3. Brush the burgers with oil and grill them over a hot fire until medium-rare, about 4 minutes per side. Carefully put the feta slices on the grill and grill just until hot, about 10 seconds per side. Sprinkle the feta with oregano and set each slice on a burger.
4. Spread the tapenade on the rolls. Top with the burgers and the tomato slices. Serve immediately.