



Maryland Grand Lamb Recipes 2009

Festival Lamb Burger

By

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- 1 lb ground American Lamb
 - 1 medium apple, chopped
 - 2T onion, chopped
 - 3 slices of bacon, cooked, drained, and chopped
 - 1C. Asiago cheese, shredded
 - 2C baby spinach leaves
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Mix the ground American Lamb, chopped apple, chopped onion, cooked and chopped bacon, 2/3 cup of shredded Asiago cheese, and 4 tablespoons of chopped baby spinach leaves. Form 4 patties. Grill or pan fry the burgers at a medium temperature until they are done (make sure they are not pink in the center). Sprinkle with the remaining cheese and season with salt and pepper to taste. Divide the remaining spinach leaves between four plates. Place a lamb burger on top of the spinach leaves. Serves 4.

Prep time: 10 minutes

Cook time: approximately 10 to 12 minutes