

Lamb Burgers

<http://userealbutter.com/2012/10/04/lamb-burgers-recipe/>

from Sunset March 2008 (courtesy of Hugo Matheson of The Kitchen, Boulder)

1 lb. ground lamb
2/3 tbsp fresh rosemary, chopped
1/4 cup roasted piquillo or roasted red bell peppers, chopped fine
1/2 tsp salt
black pepper, ground to taste
hamburger buns
[tomato jam](#)

Place the lamb, rosemary, peppers, salt, and black pepper in a medium bowl and mix together. Form four burgers. Place the patties on a plate, cover, and refrigerate for 2 hours. Lightly oil your grill grate. Grill the burgers on high heat to desired doneness. Use 6 minutes (3 minutes each side) as a benchmark for medium-rare. Serve the burgers on hamburger buns with tomato jam or anything you like on a burger. Makes 4 burgers.