



Grilled Lamb Burger with Taleggio and caramelized onions

Ingredients

9 ounces ground lamb
2 tbsp. sugar
6 tbsp. of saba (a store-bought condiment made from grape juice that has been cooked down and reduced)
2 slices Taleggio cheese
1 large Spanish onion, sliced
Salt and pepper
1 tsp. butter
1 tsp. olive oil
Bun or roll of your choice

Procedure

1. Prepare the caramelized onions: In a pan over a stove top, coat the pan with butter and olive oil and add the onions. Heat the pan on medium high heat until the oil is shimmering. Add the onion slices and stir to coat the onions with the oil. Spread the onions out evenly over the pan and let cook, stirring occasionally. Depending on how strong your stovetop burner is you may need to reduce the heat to medium or medium low to prevent the onions from burning or drying out. After 10 minutes, sprinkle some salt over the onions, and then add the saba and sugar. Continue to cook until the onions are a rich brown color – about another 15-20 minutes.
2. While the onions are cooking, form the ground lamb into a patty. Season with salt and pepper. Turn the grill's heat on high and cook the lamb patty for about five to six minutes on each side for a medium rare burger. Add the Taleggio cheese at the end and let it melt.
3. Place the patty on a buttered and toasted bun. Top with the finished caramelized onions.