

Spiced Lamb Burger

SERVINGS 6

2 onions, finely chopped
1 tablespoon olive oil
2 pounds ground lamb, preferably shoulder
 $\frac{3}{4}$ cup chopped fresh flat-leaf parsley
2 tablespoons ground coriander
1 $\frac{1}{2}$ teaspoons ground cumin
1 teaspoon ground cinnamon
1 Tablespoon Kosher salt
1 $\frac{1}{2}$ teaspoon freshly ground black pepper

1. Saute onion in olive oil over medium heat until lightly golden brown, about 5 minutes. Set aside to cool.
2. Using a fork, mix lamb, cooled onion, parsley, coriander, cumin, cinnamon, salt, pepper in a large bowl. Cover and chill at least 1 hour.
3. Prepare grill for medium heat and oil grate.
4. Form patties, about $\frac{1}{2}$ inch thick. If you are making regular burgers, form 6 patties. For mini sliders, make 18 mini patties. Grill over medium for about 3-4 minutes per side.