TASTE OF SUMMER BURGER

Cedar’s Cafe

For more inspiration, visit www.blendiditarian.com
Burger Patties
Ingredients:
- 1 lb ground lamb or beef
- 2 lbs mushrooms, chopped (oyster, cremini and portabella)
- 2 tbsp olive oil
- ¼ cup lemon juice
- 3 tbsp cinnamon
- 1 tsp liquid smoke
- Salt and pepper, to taste
- Dash of red pepper flakes

Directions:
In a medium sauté pan heat oil over medium-high heat. Add mushrooms and sauté until tender, allow to cool slightly. In a food processor pulse mushrooms until finely chopped. In a medium bowl combine mushrooms and remaining ingredients. Form into 4 patties, set aside.

Buns
Ingredients:
- 4 brioche buns
- 2 tbsp apricot jam
- Dash of liquid smoke
- 4 basil leaves

Cherry Mustard Sauce
Ingredients:
- 2 cups fresh or frozen cherries
- 3 tbsp brown sugar
- ½ cup pomegranate juice
- 2 tsp cinnamon
- 4 tsp lemon juice
- ½ cup Dijon mustard

Directions:
In a sauce pan combine cherries, brown sugar, pomegranate juice, cinnamon and lemon juice; bring to boil, reduce heat and simmer for 15 minutes. Remove from heat and allow to cool. Whisk in mustard.

Caper Lemon Walnut Relish
Ingredients:
- 2 whole lemons, juices and skin finely diced
- ¼ cup capers, minced
- Handful of cherries quartered
- 1 red onion, diced
- ¾ cup diced toasted walnuts
- 3 tbsp apricot jam
- Dash of red pepper flakes
- 6 basil leaves, chopped
- 1 tbsp dill, chopped
- 1 tbsp liquid smoke
- 2 tbsp pomegranate molasses

Directions:
In a small bowl combine lemon skins, capers, cherries, red onion, walnuts, jam, red pepper flakes, basil and dill; mix well. Add lemon juice, liquid smoke and pomegranate molasses; set aside and allow to come together, at least 30 minutes.

Assemble Burgers
Ingredients:
- 4 Brie slices
- 16 basil leaves

To assemble:
Grill patties until desired doneness; Grill patties until desired doneness; top with Brie and cover until melted.

Meanwhile place 4 basil leaves on bottom bun, top with relish, brie topped patty, and cherry mustard.