

BBQ AMERICAN LAMB BURGER

Yield: 4 Servings

Ingredients	Amounts
<i>BBQ Spice</i>	
Paprika	1 ½ oz.
Brown sugar	1 ½ oz.
Kosher salt	1 oz.
Cayenne	½ oz.
Chipotle chili powder	½ oz.
Garlic powder	½ oz.
Onion powder	½ oz.
<i>Basil Aioli</i>	
Egg yolks	2 ea.
Garlic head, roasted, husks removed	½ ea.
Garlic cloves, raw, peeled	1-2 ea.
Champagne vinegar	1 Tbsp.
Salt	as needed
Black pepper, ground	as needed
Olive oil	2 - 2 ½ cups
Basil pesto	2 Tbsp.
Lemon, juice of	1 ea.
<i>BBQ Sauce</i>	
Onions, diced	4 cups
Ketchup	4 cups
Rice vinegar	2 cups
Apple juice	2 cups
Brown sugar	2 cups
Bacon, crispy, chopped	2 cups
Apple cider vinegar	1 cup
Worcestershire sauce	1 cup
Mustard powder	1 cup
Garlic powder	1/3 cup
White pepper, ground	1 Tbsp.
Cayenne	1 Tbsp.
<i>Lamb Burger</i>	
American Lamb, ground	28 oz.
Salt	as needed
Black pepper, ground	as needed
BBQ Spice (recipe above)	2 tsp.
Red onion slices, grilled	8 ea.
Olive oil	as needed
BBQ Sauce (recipe above)	4 oz.

White cheddar cheese, sliced	8 oz.
Semolina burger bun, split, buttered, and toasted	4 ea.
Basil Aioli (recipe above)	4 Tbsp.
Arugula	4 oz.
Potato chips	16 oz.

Method

1. *For the BBQ Spice:* Mix all ingredients together. Store in a tightly sealed container.
2. *For the Basil Aioli:* In a blender add egg yolks, roasted and raw garlicks, champagne vinegar and salt and pepper to taste. Blend until smooth. Slowly add olive oil until emulsified. Remove from the blender and in a bowl whisk in basil pesto and lemon juice.
3. *For the BBQ Sauce:* Combine all ingredients in a large pot. Bring to a boil and simmer for about 45 minutes, stirring about every 5 minutes. Blend with immersion blender until smooth. Continue to reduce for another 30 minutes and strain through a china cap colander or strainer.
4. *For the Lamb Burger:* Shape ground lamb into 4, 7 ounce patties, and season each patty with salt and pepper to taste and ½ teaspoon BBQ Spice.
5. Preheat a grill or grill pan to medium-high.
6. Season onions with olive oil, salt, and pepper. Grill onion slices and set aside.
7. Brush patties with olive oil and place them on the hot grill. Flip them and baste each with 1 ounce BBQ sauce and continue to grill until caramelized. Add 2 ounces cheese to each and finish grilling to the desired doneness. Place two grilled onions on top of the melted cheese.
8. Toast buns and set on the plate. Spread ½ tablespoon basil aioli on both the top and bottom of the bun. Place a finished lamb burger on the bottom bun and 1 ounce arugula on the top bun. Serve burger open faced with 4 ounces of potato chips.