



A LOCAL *Ontario food* EXPERIENCE

# recipe of the week

## rosemary lamb burgers & red onion marmalade

---

Serves 4.

- 1 lb ground lamb
- 1/2 tsp Heritage Line Herbs Dried Rosemary
- 2 tbsp Mrs. McGarrigle's Hot Whiskey Mustard
- 2 tsp minced garlic or 2 tbsp chopped garlic scapes
- 1 tbsp Clovermead Summer Blossom honey
- 1/2 cup fresh bread crumbs
- 1 egg yolk
- Salt and black pepper to taste
- Olive oil, for brushing
- Bread or buns for burgers – your choice (we like whole wheat pita breads, toasted)

### Toppings:

- Garden fresh salad greens
- Crispy pancetta (pre-cooked in frying pan, like bacon)
- Just on the Side Red Onion Marmalade

Place lamb, rosemary, mustard, honey, breadcrumbs, egg yolk, salt and pepper in a bowl and mix to combine. Shape into 4 large, flat patties and brush with oil.

Preheat BBQ to medium and cook patties for 5 to 8 minutes each side or until cooked to your liking. Toast bread or buns on BBQ if desired.

Put lamb patties in buns and top with Just on the Side Red Onion Marmalade, crispy pancetta and salad greens. Dig in!



A LOCAL *Ontario food* EXPERIENCE

Culinarium shopping list

1 lb ground lamb  
Heritage Line Herbs Dried Rosemary  
Mrs. McGarrigle's Hot Whiskey Mustard  
August Harvest Minced Garlic or garlic scapes  
Clovermead Summer Blossom Honey  
eggs  
fresh salad greens  
Niagara Specialties Pancetta  
Just on the Side Red Onion Marmalade

other

fresh bread crumbs  
burger buns or pita breads – your choice!

[www.culinarium.ca](http://www.culinarium.ca)

