



## The Flaming Opa! Burger

*Wine Pairing: Zinfandel*

**Burger Type:** Lamb

**Bun Type:** Brioche

Wade Fortin

Sacramento, California

### INTRODUCTION:

This Greek burger is inspired by the Chicago Greektown restaurants that specialize in a flamed cheese appetizer called Saganaki. The pepperoncini relish adds acidity to balance the richness of the cheese, and the ketchup adds just the right amount of spice that makes this burger a hit and will have you saying Opa!

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Burger:

- 2 ¼ Pounds ground lamb
- 3 Cloves garlic, minced
- ¾ Cup onion, diced
- 3 Teaspoons lemon zest
- 1 ½ Teaspoons oregano
- ¾ Teaspoon black pepper
- 1 ½ Teaspoons thyme
- 3 Teaspoons cumin
- 1 ½ Teaspoons rosemary, chopped
- 3 Tablespoons lemon juice
- 6 Brioche buns
- 6 Teaspoons fresh lemon juice, to finish

#### Pepperoncini Relish:

- 2 Tablespoons parsley, chopped
- 2 Tablespoons red onion, diced
- 4 Tablespoons pepperoncini, diced
- ½ Cup cucumber, deseeded, peeled and diced



- 2 Tablespoons olive oil
- 4 Teaspoons red wine vinegar
- 1 Teaspoon salt
- ½ Teaspoon black pepper
- 1 Teaspoon garlic, minced
- 1 Teaspoon honey

#### Tzatziki:

- 3 Tablespoons mayonnaise
- ¾ Cup Greek yogurt
- 1 ½ Teaspoons lemon zest
- 3 Tablespoons cucumber, deseeded, peeled and diced
- 3 Tablespoons dill
- 1 ½ Teaspoons garlic, minced
- 2 Tablespoons onion, diced
- 3 Teaspoons lemon juice
- ¾ Teaspoon salt
- ½ Teaspoon black pepper

#### Piquillo Ketchup:

- 2 Teaspoons chili paste
- ½ Cup ketchup
- 2 Tablespoons cilantro
- ½ Teaspoon garlic, minced
- 1 Teaspoon cumin

#### Saganaki:

- 9 Ounces of Kasseri cheese cut into 1 ½-ounce squares and dusted with all-purpose flour
- 2 Ounces Brandy
- 3 Tablespoons olive oil

## INSTRUCTIONS:

#### Burger:

1. Place patty ingredients in a food processor and pulse until mix becomes homogenized, about 10 pulses. Form patties into 6-ounce portions and set aside until ready to cook
2. Turn grill on high heat then toast buns and set aside



3. Combine all ingredients for the relish in a mixing bowl and set aside. Do the same for the ketchup and the tzatziki, mixing all the ingredients and setting aside

#### Saganaki:

4. Heat a skillet with 3 tablespoons of olive oil. Dredge the cheese with flour and place in the hot oil. Cook for 30 seconds on each side or until golden brown
5. Pour brandy over the cheese and ignite. Once the flame is extinguished, place the cheese on a paper towel to soak up excess oil

#### Burger:

6. Meanwhile, place burger on hot grill. Cook burger patty for 1 ½ minutes, turn 45 degrees, cook another minute and flip. Cook for 1 minute and turn 45 degrees, and cook until internal temperature reaches 140 degrees Fahrenheit

#### Assemble:

7. To build the burger, place a tablespoon of tzatziki on the bottom bun then top with burger, saganaki, 2 teaspoons of lemon juice and then add the top bun and serve