

# Biryani Burger From the Bay

*Pairs With: Cabernet Sauvignon*

*Chef: Meg Mezeske*

**Burger Type:** Lamb

**Bun Type:** Potato

## INTRODUCTION:

The Bay meets Bombay in this richly spiced biryani-inspired burger. Savory lamb is combined with fragrant basmati rice and a tantalizing blend of traditional Indian spices that will keep you coming back for another taste. Cool, crisp yogurt aioli and citrusy cilantro slaw top each patty to create balanced flavor in every luscious bite. Pair with a glass of Cabernet Sauvignon and enjoy rich, fruity notes that perfectly complement this full-bodied burger.

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

### Biryani Burgers

- 2 lbs (32 ounces) ground lamb
- 1/2 lb (8 ounces) microwavable pre-cooked white basmati rice
- 4 cloves garlic, minced
- 1/2 cup sweet onion, minced
- 2 tsp cumin
- 1 1/2 tsp coriander
- 1 1/2 tsp chili powder (Kashmiri chili powder, if possible)
- 1 tsp powdered ginger
- 1 tsp kosher salt
- 1/2 tsp black pepper, freshly ground
- 1/2 tsp cinnamon
- 1/2 tsp cardamom
- 1/4 tsp nutmeg

- 1/8 tsp cloves
- 6 potato buns

#### Raita Aioli

- 1/3 cup plain Greek yogurt
- 1/3 cup mayonnaise
- 1/3 cup Persian cucumber, grated
- 1/4 cup cilantro, leaves and stems, finely chopped
- 1/2 tbsp cumin
- 1 thumb fresh ginger, finely grated
- 1/4 tsp kosher salt

#### Cilantro Slaw

- 3/4 cup red onion, very thinly sliced
- 1 cup cilantro, leaves and stems, roughly chopped
- 1/2 tsp sumac
- 1/2 tsp kosher salt
- 1 lime, freshly juiced

#### **INSTRUCTIONS:**

1. Preheat the grill to medium-high heat.
2. In a large bowl, combine the spices: cumin, coriander, chili powder, powdered ginger, salt, black pepper, cinnamon, cardamom, nutmeg, and cloves.
3. Add ground lamb, basmati rice, garlic, and sweet onion to bowl with spice mixture. Gently mix everything together until well combined (careful not to overwork).
4. Divide mixture into 6 equal portions. Shape each portion into a patty and make a slight indentation in the center with your thumb. Cover and refrigerate formed patties until ready to grill.
5. To make the raita aioli, stir together yogurt, mayonnaise, cucumber, cilantro, cumin, fresh ginger, and salt in a medium bowl until well combined. Cover and refrigerate until ready to assemble.

6. To make the cilantro slaw, toss together red onion, cilantro, sumac, salt, and lime juice in a medium bowl. Cover and refrigerate until ready to assemble.
7. Place the burger patties on the grill and cook, covered, for 4 to 5 minutes per side, or until desired doneness. Remove patties and let rest.
8. While the patties rest, place the buns cut-side down on the grill to lightly toast (about 1 to 2 minutes).
9. To assemble each burger, place a patty on the bottom bun and top it with the cilantro slaw. Spread a generous amount of the raita aioli on the top bun and then press it gently over the slaw-topped patty to close the burger.