

## Lamb Burgers with Feta & Mint

serves 6

1½ lbs. ground lamb  
¼ c. dry red wine  
1 T. mint jelly  
2 T. shallot, minced  
1 t. dried oregano  
2 t. salt  
2 t. black pepper  
¼ lb. Feta cheese, crumbled



Put the ground lamb in a large bowl. In another small bowl, mix together the wine, jelly, shallot, oregano, salt and pepper. Pour wine mixture in bowl with the lamb. Fold in the cheese and gently mix together. Form by hand into 6 patties.

Grill over hot coals for about 5 minutes per side for medium rare to medium or to taste. Serve on toasted burger buns of choice and with a Papapietro Perry Pinot Noir or Zinfandel.