

IMPRESSIVE PAIRINGS



Dave Larocque,
resident wine expert

SAVOURY SLIDERS

LAMB SLIDERS

These small burgers are packed with flavour!

INGREDIENTS:

Patties:

- 1 lb (454 g) ground lamb
- 1/3 cup finely chopped chives
- 1/2 tsp. ground cumin
- 1/2 tsp. Kosher salt, or to taste
- 1/4 tsp. ground black pepper
- 1/3 cup crumbled feta cheese
- 1 tsp. Worcestershire sauce
- 1 large egg, lightly beaten
- 3 tbsp. bread crumbs

- 8 slider buns
- 1/2 cup arugula

Sauce:

- 1/2 cup light mayonnaise
- 2 tsp. finely chopped capers
- 2 tsp. finely chopped fresh mint
- 1/2 tsp. Dijon mustard

METHOD:

In a large bowl, combine the ground lamb with all the other ingredients. Divide mixture into 8 equal portions and form into small patties. Lightly oil the barbecue. Heat the barbecue to high, and cook patties for five minutes on each side or until cooked through. To prepare the sauce stir together the mayonnaise, capers, mint and mustard. Place burgers on slider buns, and top with the sauce and arugula.



WINE SELECTION:

SMOOTH, FULL BODIED CABERNET SAUVIGNON

The proteins of the meat will soften the slight tannins of the Cabernet Sauvignon for a smooth mouth-feel. The arugula accentuates the pepper notes of the wine. Serve the wine at a cool room temperature of 17 to 18°C.