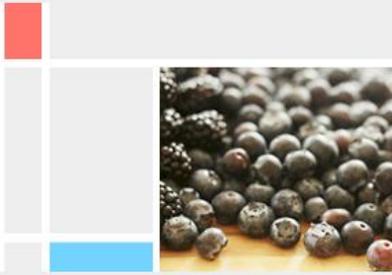


## THE WAY THE COOKIE CRUMBLES



### **Prosciutto Lamb Burgers** (adapted from Giada DeLaurentiis via Elly Says Opa)

Serves 4

I skipped the parsley and the basil, the parsley because I forgot and the basil because I didn't have it. Neither were missed. I also used parmesan instead of pecorino, again, simply based on what I had. I made 6 burgers out of this mix instead of 4, just because I like my burgers a bit smaller.

I've gotten in the habit of leaving the salt out of the meat mix and sprinkling a generous amount on each side just before cooking, based on this article.

½ cup breadcrumbs  
¼ cup freshly chopped parsley  
1 large egg, beaten  
½ cup (1 ounce) Pecorino Romano  
¼ cup chopped sun-dried tomatoes  
¾ teaspoon salt  
½ teaspoon pepper  
1 pound ground lamb  
2 tablespoons mayonnaise  
2 teaspoons balsamic vinegar  
2 teaspoons extra virgin olive oil  
4 slices of prosciutto  
4 hamburger buns, toasted  
fresh basil leaves  
fresh tomato slices

1. Lightly mix together the breadcrumbs, parsley, egg, milk, Romano, sun-dried tomatoes, salt, pepper, and lamb. Form the mixture into 4 patties.

2. In a small bowl, mix the mayonnaise, vinegar, and olive oil.

3. Prepare a medium-hot grill. Using a paper towel, grease the grates with vegetable oil. Grill the patties for 5 minutes; flip, add slices of prosciutto to the top of each patty, and continue grilling another 5 minutes.

4. Spread the mayonnaise mixture on both sides of the buns, then place the patties on the bottom of the hamburger buns and top with fresh basil leaves and tomato slices. Serve immediately.