**Lamb Burgers**

**Ingredients**  
1 1/2 pounds ground lamb  
2 cloves garlic, finely minced  
1/2 pound feta cheese, crumbled  
1/2 teaspoon ground allspice  
1/3 cup fresh parsley leaves, coarsely chopped  
Kosher salt and freshly cracked black pepper  
Easy Tzatziki, recipe follows

**Directions**  
In a medium bowl, combine the lamb, garlic, feta, allspice, parsley, salt and pepper, making sure not to overwork the mixture. Form the lamb mixture into 4 to 6 patties.  
  
Heat a grill pan over moderately-high heat and cook the lamb burgers until a nice crust forms, about 4 minutes. Turn the burgers over and let cook another 4 minutes. Let the burgers rest 10 minutes. Serve topped with Easy Tzatziki on a roll or bun.  
  
**Easy Tzatziki:**1 cup Greek whole milk yogurt  
1 English cucumber, seeded, finely grated and drained  
2 cloves garlic, finely minced  
1 teaspoon lemon zest plus 1 tablespoon fresh lemon juice  
2 tablespoons chopped fresh dill  
Kosher salt and freshly cracked black pepper  
In a medium bowl, whisk together the yogurt, cucumber, garlic, lemon zest, lemon juice and dill. Season with salt and pepper. Chill.  
  
What Really Makes This Recipe Sing: Allspice is one of those secret weapons in savory foods. You can't put your finger on it, but you know it is there. It was named by the English, because they thought it contained cinnamon, nutmeg and cloves. Shh, it is also the secret ingredient in Cincinnati-style chili.  
  
What to toss in if you have it: Feel free to add some chopped fresh mint to this as well. Having a cocktail party? BYOC and makes these into mini's. Grab one before you serve because they will disappear fast.  
  
Read more at: <http://www.foodnetwork.com/recipes/claire-robinson/grilled-lamb-and-feta-burgers-recipe/index.html?oc=linkback>

**Caramelized Onions**

**INGREDIENTS**

2 tablespoons unsalted butter

2 medium yellow onions, halved and sliced paper thin (about 4 cups)

Kosher salt

Freshly ground black pepper

**INSTRUCTIONS**

1. Melt the butter in a large frying pan over medium-low heat until foaming.

2. Add the onions, and let them cook, stirring rarely, until they are deep golden brown and caramelized, about 45 minutes. Season well with salt and pepper, remove from the pan, and let cool.

**Sauteed Mushrooms**

NOTE: don’t wash mushroom straight under water, it will absorb it and make it soggy

**Ingredients**  
1/8 cup vegetable oil  
1 teaspoon chopped garlic  
1 cup sliced white onion  
3 cup sliced button mushrooms

1 tablespoon butter  
1 tablespoon chopped thyme leaves  
Salt and freshly ground black pepper  
**Directions**  
Heat a large skillet to high heat and add the oil. Wait 1 or 2 minutes for it to come up to the smoking point. Add the onion and garlic and toss furiously so that the garlic doesn't burn. When the onions become translucent add the mushrooms and toss until all mushrooms are golden brown and caramelized. Remove from the heat. Add butter and thyme and season with salt and pepper, to taste. Serve immediately.  
  
Read more at: <http://www.foodnetwork.com/recipes/robert-irvine/sauteed-mushrooms-recipe/index.html?oc=linkback>

Other Items to add to the Burgers

* Sliced onions
* Sliced tomatoes
* Sweet Pickle
* Ketchup
* Mustard
* Burger buns
* Sliced Cheese

Hot Dogs:

Buns and hot dogs