

# TASTE OF SUMMER BURGER

Cedar's Cafe

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## BURGER PATTIES

### Ingredients:

1 lb ground lamb or beef  
2 lbs mushrooms, chopped (oyster, cremini and portabella)  
2 tbsp olive oil  
¼ cup lemon juice  
3 tbsp cinnamon  
1 tsp liquid smoke  
Salt and pepper, to taste  
Dash of red pepper flakes

### Directions:

In a medium sauté pan heat oil over medium-high heat. Add mushrooms and sauté until tender, allow to cool slightly. In a food processor pulse mushrooms until finely chopped. In a medium bowl combine mushrooms and remaining ingredients. Form into 4 patties, set aside.

## BUNS

### Ingredients:

4 brioche buns  
2 tbsp apricot jam  
Dash of liquid smoke  
4 basil leaves

### Directions:

In a bowl combine jam and liquid smoke. Brush glaze over buns before toasting in oven. Remove from oven and top with basil.

## CHERRY MUSTARD SAUCE

### Ingredients:

2 cups fresh or frozen cherries  
3 tbsp brown sugar  
½ cup pomegranate juice  
2 tsp cinnamon  
4 tsp lemon juice  
½ cup Dijon mustard

### Directions:

In a sauce pan combine cherries, brown sugar, pomegranate juice, cinnamon and lemon juice; bring to boil, reduce heat and simmer for 15 minutes. Remove from heat and allow to cool. Whisk in mustard.

## CAPER LEMON WALNUT RELISH

### Ingredients:

2 whole lemons, juices and skin finely diced  
¼ cup capers, minced  
Handful of cherries quartered

1 red onion, diced  
¼ cup diced toasted walnuts  
3 tbsp apricot jam  
Dash of red pepper flakes  
6 basil leaves, chopped  
1 tbsp dill, chopped  
1 tbsp liquid smoke  
2 tbsp pomegranate molasses

### Directions:

In a small bowl combine lemon skins, capers, cherries, red onion, walnuts, jam, red pepper flakes, basil and dill; mix well. Add lemon juice, liquid smoke and pomegranate molasses; set aside and allow to come together, at least 30 minutes.

## ASSEMBLE BURGERS

### Ingredients:

4 Brie slices  
16 basil leaves

### To assemble:

Grill patties until desired doneness; top with Brie and cover until melted.

Meanwhile place 4 basil leaves on bottom bun, top with relish, brie topped patty, and cherry mustard.