

Dave's Gourmet Burgers

- 1 pound of lean ground beef
- 1 pound of ground lamb (if you don't like lamb substitute beef or pork)
- 1/2 cup of "just fruit" apricot fruit spread
- 1/4 cup (4 tbsp) of small cashews pieces
- 1/4 cup of fresh finely chopped cilantro leaves (discard stems)
- 1 tbsp of minced fresh mint (omit if not using lamb)
- 2 tsp of garlic paste, chopped garlic or garlic powder
- 1/2 tsp of salt
- 1 tsp cumin
- 1/2 tsp of cinnamon
- 1/2 tsp of black pepper

In a bowl mix all of the above ingredients. When mixed well form the mixture into patties for cooking. I usually use 5 or 6 ounces per burger. Grill the burgers or bake them on a rack over a drip pan at 375 degrees for 30-40 minutes or until done.

When the burgers are very nearly done, baste the burgers with the following glaze and continue cooking for another 5 minutes or so.

- 1/2 cup of "just fruit" apricot fruit spread
- 1/4 tsp of cayenne pepper (or more if desired)
- 2 tbsp of fresh mint finely chopped
- 1 tbsp of dried and grated lemon peel
- 2 tbsp of lemon juice

Blend the above ingredients in a small bowl and set aside until the burgers are ready for the glaze.

Burgers may be served with whatever condiments that you prefer. One option is to use a spicy ketchup or chili sauce. The burger may be dressed with tomato and/or sauté onions as well as a sliced cheese such as Havarti. Use the type of bun that you prefer.