

My Family Lambburger

1 1/2 - 2 lbs ground lamb
1/2 tsp. onion or garlic salt
1/2 cup chopped green onions
4 tbsp. sherry or fresh lemon juice
1 tsp. salt
1/2 tsp. sugar
1/2 tsp. ground basil or thyme
1/4 tsp. pepper

We sometimes can get a bit tired of minced meat, but I find I can renew my pleasure in minced meat if I use lamb instead, and especially when I prepare it in the following way.

Blend and mix everything together thoroughly. Gently shape, without packing, into patties. Broil in a preheated broiler 3 inches from the source of heat for 6 - 8 minutes on each side. These patties are at their best when kept on the rare side.

This should make 6 to 8 servings.