

**Cabernet Sauvignon Merlot**  
***Grilled Lamb Burgers with Marinated Mushrooms***

2 lb ground lamb made into patties  
4 slices applewood smoked cheddar  
1 large red onion, cut into thick slices  
4 Portobello mushrooms  
2 cloves garlic minced  
1 tbsp dried oregano  
¼ cup Balsamic Vinegar  
3 tbsp, Extra Virgin olive oil  
2 tbsp salt & pepper  
2 ciabatta loaves

Preparation Method:

1. Peel, then cut red onion into thick slices, and separate into circular pieces
2. Remove stem, gills and skin from mushrooms and cut in halves
3. In a mixing bowl combine balsamic vinegar, olive oil, garlic, oregano and a pinch of salt and pepper. Add mushrooms, and slices of red onion to marinade, and set aside for thirty minutes
4. Preheat oven to 400 degrees Fahrenheit
5. Roast onions in oven for 8-10 minutes or until soft
6. On barbeque cook burgers. At same time grill mushrooms, and remove from heat when soft (approximately 2-3 minutes on each side)
7. Just before burgers are done top with gorgonzola cheese, close hood on barbeque and let cheese to melt
8. Slice ciabatta loaf down middle length wise, cut into squares large enough to hold burger and toast on grill
9. To serve, place burger patties on top of grilled ciabatta, top with two slices of Portobello mushrooms and roasted red onion. Serve with traditional potato salad

Servings: Serves Four