

OK! CELEB COOKBOOK

Where there's smoke, there's fire — and **Roger Mooking** may not be far behind. On his Cooking Channel series, *Man Fire Food*, the Trinidad-born, Canada-raised chef and cookbook author tours the U.S. exploring the many inventive ways we cook our meals over an open flame. Here, he shares one of his favorite recipes for summer grilling. "Most people love a good burger," Roger says, "and I love to make mine with lamb." Other fresh touches: a spiced mayo and a bit of ginger in the patties. Serve them at your next cookout and bask in the praise.



ROGER MOOKING'S LAMB BURGERS

INGREDIENTS

FIVE SPICE AIOLI

- 1 cup mayonnaise
- Juice of 1 lime
- 2 tsp five-spice powder

CUCUMBER RELISH

- 1 tsp coriander seeds
- 1 tbsp vegetable oil
- 1/2 red onion, small diced
- 1 red finger chili, seeded and diced
- 1/4 cup white wine vinegar
- 1/4 cup sugar
- 1 English cucumber, seeded and diced
- 1/2 bunch mint, leaves picked

- and coarsely chopped
- Salt

LAMB BURGERS

- 2 lbs ground lamb
- 1 shallot, minced
- 1 garlic clove, minced
- 1 tbsp five-spice powder
- 1 egg yolk
- 1/2 tbsp ginger, minced
- 1 pinch salt
- Pepper

TO ASSEMBLE

- 4 buns
- 1 ripe tomato, sliced
- Five-Spice Aioli
- Cucumber Relish

DIRECTIONS

FIVE-SPICE AIOLI:

1. In a small bowl, mix mayonnaise, lime juice and five-spice powder.
2. Refrigerate until use.

CUCUMBER RELISH:

1. In a sauté pan, toast coriander seeds over medium to high heat.
2. Add oil and sweat red onions until translucent.
3. Add chili and stir.
4. Add white wine vinegar.
5. Add sugar, stir and allow to dissolve.
6. Add cucumber, cook for 5 to 7 minutes over medium heat and reduce slightly, achieving a light glaze consistency.
7. Season with salt and cool.
8. Add mint and incorporate.

LAMB BURGERS:

1. Place all ingredients in a bowl and mix well.
2. Form 4 8-oz burgers.
3. Place in fridge for 1 hour to allow flavors to infuse.
4. Heat grill.
5. Grill burgers until cooked through.

TO ASSEMBLE:

1. Toast buns on grill.
2. Serve on toasted bun with Five-Spice Aioli, Cucumber Relish and sliced tomato.

SERVES: 4
TOTAL TIME:
1 HR. 15 MIN
SKILL LEVEL



MAN FIRE FOOD AIRS TUESDAYS AT 9 PM ET ON COOKING CHANNEL

