

*Chef Reilly's*

## KEFTA BURGERS

1 LB Ground Beef  
1 LB Ground Lamb  
1 Med Onion Diced  
1/2 Cup Finely Chopped Parsley  
1/2 Cup Finely Chopped Mint  
1/2 Cup Finely Chopped Cilantro  
2 Tsp Cumin  
4 Tsp Paprika  
1/2 Tsp Sea Salt and 1/2 Tsp Pepper  
Reillys Secret Ingredient RED CHILI FLAKES about 1 to 1 and 1/2 Tsp  
2 Fresh Burger Buns or Pita Bread  
1 Pint Oyster Mushrooms  
1 Pint Shiitake Mushrooms  
2 to 4 Slices Smiked Gouda Cheese  
1 Large Cucumber  
1 Leek  
2 Roma Tomatoes  
3 Cloves of Garlic  
1/2 Tbls Za'atar  
2 Tbls Olive Oil  
Salt and Pepper to Taste

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Kefta Burgers are a unique spin on your normal hamburgers. Delicious and different! Your tastebuds will thank you!


*-Chef Reilly*



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 Finely chop the Garlic, Onion, Parsley, and Mint and or Cilantro. Mix all the ingredients into the ground lamb and beef in a mixing bowl until well blended. Cover and refrigerate at least 30 minutes, or up to 2 hours.



 Cut stems off mushrooms, melt butter, and saute over medium heat until done. Add salt and pepper to taste (optional).

Pre-heat an outdoor grill for medium heat, and slightly oil the grate. Use a charcoal grill if possible for better flavor.



 Form meat mixture into patties. For a Reilly style burger at least 8 ounces per patty. Cook on the pre-heated grill, turning occasionally, until the patty has cooked to your doneness, about 5-8 minutes per side. Add mushrooms and cheese and melt before serving.



~ FOR CUCUMBER AND LEAK SALAD~



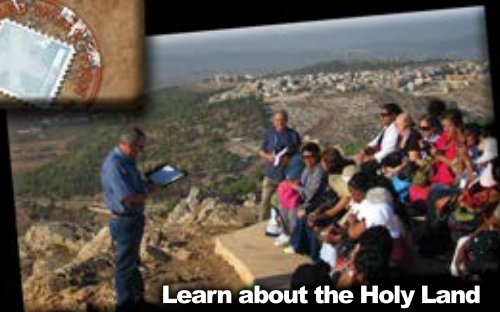
Chop the Garlic and Leaks

Julienne the Toma Tomatoes and Cucumber.

Add all ingredients to a bowl and add the olive oil, Za'atar, salt and pepper.



Mix together and serve with the Kefta burger. Refrigerate left overs.



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