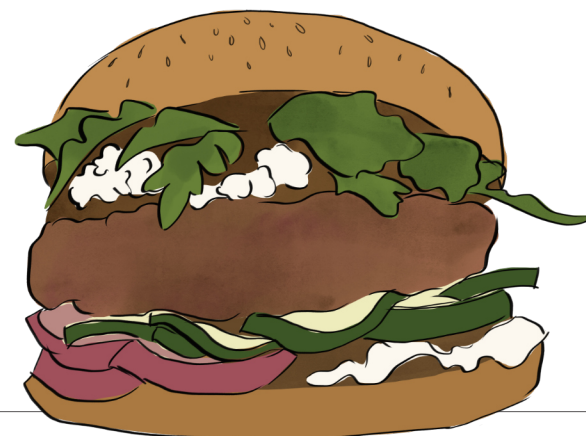


# Exhibition Stadium at Creelman Hall University of Guelph



Hospitality Services is proud to be recognized as a Canadian leader for sustainability initiatives within University food service and retail operations. We are committed to continual improvement in the areas of local purchasing, environmentally friendly practices and global social responsibility.

Creelman Hall at the University of Guelph is one of Hospitality Services flagship dining options on campus. Chef Ian is well known on-campus for his jovial personality, unique menus and mouth-watering meals. This lamb burger is no exception.



## Chef Ian Camilleri's Greek Style Lamb Smash Style Burger

### The Burger

Makes 4 Burgers

Mix the three following ingredients by hand, form into four

6 oz round balls and refrigerate:

24 oz ground lamb (Canadian lamb)

2 teaspoon Kosher salt

2 teaspoon cracked black pepper

### The Sauce

Blend the following ingredients together, then fold in 1 cup of mayonnaise and refrigerate:

1/2 cup mashed potatoes

1/8 cup minced garlic

1/8 cup lemon juice

### The Cooking Process

Press ground lamb ball down onto a flat top grill or frying pan (medium-high heat), season the top with Kosher salt.

Place three onion slices on flat top or frying pan, season with Kosher salt and fresh ground pepper.

Cook the burger patty for 3 minutes on first side and flip.

Flip the seared onions and place on top of burger patty.

### To Serve

Spread 1/4 of the the sauce on the bottom bun and place three cucumber slices on top,

Place burger patty with cooked onions on top of sauce and cucumber slices,

Place feta cheese on top of the burger and onions,

Place lettuce and tomato slices on the top bun.

Plate the burger open faced, and serve with your favourite side.

### The Toppings

3 slices local red onion  
(Elmira Auction)

3 slices beefsteak tomato

1 piece green leaf lettuce

3 slices cucumber

1 tablespoon local feta cheese  
(Bright Brand Cheese)

