



*Nothing screams summer more than the taste of smoky, grilled meat — especially between perfectly toasted buns and topped by fresh, seasonal ingredients. These sliders will take your burger game to a new level with hints of sweet bourbon and caramelized shallots.*

*Recipe from:  
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# Bourbon-Glazed Lamb Sliders

Serves 6-8

2 lbs. ground lamb  
2 T. finely chopped fresh rosemary  
1/4 c. oven-roasted garlic, finely chopped  
(recipe follows)  
2 T. kosher salt  
2 t. black pepper  
Bourbon glaze (recipe follows)  
Caramelized shallots (recipe follows)  
6-8 toasted buns  
Spicy mustard, mizuna or arugula and  
heirloom tomato slices

Gently but thoroughly mix the lamb, rosemary, garlic, salt and pepper in a bowl. Allow the meat to rest at least 30 minutes prior to cooking.

Form the seasoned ground lamb into patties of 1 1/2 to 2 oz.

Heat a grill or cast-iron pan until it is searing hot before placing the patties onto the surface. This ensures a proper sear and guarantees the meat will release from the cooking surface.

After flipping the patties, brush them with bourbon glaze and top with a small amount of caramelized shallots.

Cook the patties until they are medium-rare (no more than medium). Serve on a toasted bun with mustard, mizuna or arugula and a slice of heirloom tomato.

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### **Oven-roasted Garlic**

7-10 garlic cloves

Vegetable oil to coat

Preheat the oven to 325 degrees.

Coat the garlic in vegetable oil and spread evenly in a glass baking dish.

Check the garlic after 15 minutes. It should just be starting to turn light gold in color. Check frequently until the garlic is soft and golden brown. It should take no more than 20 minutes.

Allow the garlic to cool before chopping.

### **Bourbon Glaze**

2 c. bourbon (Evan Williams or Early Times)

1 c. brown sugar

Combine bourbon and brown sugar in a saucepan and simmer until reduced to 1/3 of the original volume. Allow the glaze to cool to room temperature. You can make the glaze the day before in order to save time on grill day.

### **Caramelized Shallots**

2 T. vegetable oil

2 c. julienned shallots

1 T. brown sugar

1 t. salt

Using a medium-high flame, heat a small skillet. Add oil, wait until it is just about to start smoking and then add shallots, followed by brown sugar and salt. Allow the shallots to slowly cook and caramelize, making sure to stir every minute or two until the shallots are a rich copper color.