

PLANT THE ULTIMATE RAISED BED

# Sunset

Countdown to  
**SUMMER!**

**POOL  
PARTIES  
BEACH  
GETAWAYS  
BACKYARD  
RETREATS  
MUSIC  
FESTIVALS**

BEAUTY  
MOGUL  
JOSIE MARAN  
IN L.A.

MAY 2016

**CAMP  
COOKING  
FOR  
BEGINNERS**





**WINE PAIRING**  
Lasseter Family  
2012 "Chemin  
de Fer" (Sonoma  
Valley; \$56).

## SPICED BEEF BURGER

SERVES 4 TO 6 / 40 MINUTES

Middle Eastern *kofta* kebabs (spiced ground lamb or beef shaped around skewers) are delicious, but a bit of a project. Here, a similar spice blend flavors a weeknight-friendly burger.

- 2 garlic cloves
- 1½ tsp. kosher salt
- 1 tsp. grated fresh ginger
- ¼ cup grated onion (use a Microplane)
- ¼ tsp. cayenne
- 2 tsp. each ground coriander and ground cumin
- ½ tsp. each ground allspice and pepper
- ¼ cup finely chopped flat-leaf parsley
- 1½ lbs. ground beef (at least 20 percent fat for a juicier burger)

- Olive oil for brushing pita
- 3 pita breads
- About ¾ cup store-bought tzatziki
- Cucumber and tomato slices, butter lettuce, and fresh mint leaves

1. Heat a gas or charcoal grill to medium-high (400°), or heat a stovetop grill pan over medium-high heat.
2. Mince garlic with salt, then smash with the flat side of the knife into a paste. Scrape into a large bowl and stir in ginger, onion, cayenne, coriander, cumin, allspice, pepper, and parsley until thoroughly combined.
3. Add ground beef. With your hands, gently mix.
4. Shape mixture into 6 oblong patties that will each fit in a pita half, making patties about ¾ in. thick. Oil cooking grate, using tongs and a wad of oiled paper towels. Grill patties until well browned and just pink inside, 4 to 5 minutes per side.
5. Cut pita breads in half crosswise. Gently loosen the halves to form pockets. Brush each with oil and add to grill. Toast pita until pale golden and crisp, 1 to 2 minutes. Spread inside of each pocket with 1 to 2 tbsp. tzatziki. Tuck burger inside, followed by cucumber, tomato, lettuce, and mint leaves.

—Kate Washington

PER SERVING 317 Cal., 42% (133 Cal.) from fat; 24 g protein; 15 g fat (5.3 g sat.); 20 g carbo (1.4 g fiber); 603 mg sodium; 70 mg chol. LC