

EXCLUSIVE!

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MY DIVORCE**

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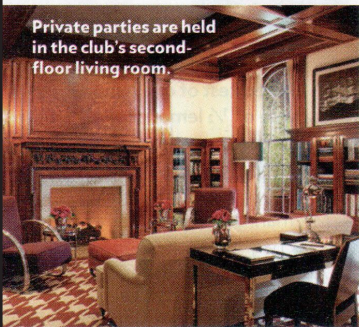
DECEMBER 13, 2010

Great Ideas

The restaurant "provides a glamorous yet relaxed environment," says chef and owner Geoffrey Zakarian.



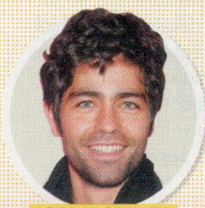
Private parties are held in the club's second-floor living room.



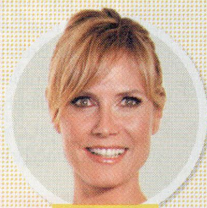
The Lambs Club CELEB HOT SPOT

A burger recipe from the swanky new Manhattan restaurant that's attracting an A-list crowd

STARS SEEN AT THE LAMBS CLUB



ADRIAN GRENIER



HEIDI KLUM



ADRIEN BRODY

THE LAMBS CLUB CHEESEBURGER

Serves 6

- 3 lbs. organic grass-fed prime ground beef
- 1 tsp. kosher salt
- ½ tsp. freshly ground pepper
- 3 tbsp. salted butter
- 1 large beefsteak tomato cut into 6 slices
- 12 leaves butter lettuce
- 3 tbsp. mayonnaise
- 3 tbsp. ketchup
- 6 slices white cheddar cheese
- 6 brioche buns
- 2 half-sour pickles, quartered lengthwise

1. Heat an oiled grill to high. Form the meat into six patties and season both sides with salt and pepper. Cook the burgers, charring well on both sides, 3 to 4 minutes per side for medium rare. (Gas grills may require 1 to 2 minutes more total cooking.)
2. Top each burger with ½ tbsp. of butter and then a slice of cheese. Transfer the burgers to a rack to rest for 5 minutes.
3. Slice the buns and grill lightly. Mix together mayo and ketchup.
4. To assemble: Place a piece of butter lettuce on each bottom piece of bun, then layer the hamburger, the mayo-ketchup mix, a slice of tomato, another piece of butter lettuce and finally the top portion of the bun. Skewer a long-quartered half-sour pickle onto the top of the bun.



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