

Lentil burgers

$1\frac{1}{2}$ cups cooked lentils 1 tsp. Dijon-style mustard
 $\frac{1}{2}$ cup chopped onion $\frac{1}{2}$ tsp. sage leaves
2 cloves garlic, minced $\frac{1}{2}$ tsp. salt
1 heaping Tbsp. tomato paste $\frac{1}{4}$ tsp. blk. pepper
 $\frac{1}{4}$ cup finely chopped walnuts $\frac{1}{4}$ cup bread crumbs
2 slices bread, cubed 4 slices cheese
2 eggs, slightly beaten 4 sesame seed buns
2 Tbsp. red wine or vinegar

Sauté onion + garlic, Combine
all ing. Form into patties.
Coat in fine bread crumbs. Fry for
about 5 min. on each side.