

LAMB BURGER

If you're looking for a great burger recipe, you've found it! This juicy lamb burger can be paired with a delightful mint yogurt sauce on top.

by Corporate Chef Kurt Kwaitkowski

Featured Food: Lamb

Yield: Makes 4 burgers

Ingredients

1 lb. ground lamb	1 T. lemon juice
3 T. minced shallot	Lemon zest from $\frac{3}{4}$ of a lemon
2 T. minced jalapeno pepper (seeded and deveined)	$\frac{1}{2}$ t. kosher salt
2 t. ground cumin	$\frac{1}{4}$ t. black pepper
$\frac{1}{4}$ t. cayenne pepper	

Preparation

Place all ingredients in a bowl. Use your hand to mix ingredients together.

Form into four patties, about 4 $\frac{1}{2}$ ounces each.

Place patties on a hot grill and cook for 2-3 minutes on each side. Be careful not to overcook.

Serve with mint yogurt sauce.*

*Mint Yogurt Sauce

1/3 cup Greek yogurt
3 Tablespoons crumbled feta cheese
 $\frac{1}{4}$ teaspoon dried mint
 $\frac{1}{4}$ teaspoon dried cilantro
Salt and pepper to taste

In a small bowl, mix sauce ingredients. Let stand for at least a $\frac{1}{2}$ hour before serving.