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 Kwatkowski

Featured Food: Lamb

Yield: Makes 4 burgers

**Ingredients**

- 1 lb. ground lamb
- 3 T. minced shallot
- 2 T. minced jalapeno pepper (seeded and deveined)
- 2 t. ground cumin
- ¼ t. cayenne pepper
- 1 T. lemon juice
- Lemon zest from ¾ of a lemon
- ½ t. kosher salt
- ¼ t. black pepper
- ⅓ cup Greek yogurt
- 3 tablespoons crumbled feta cheese
- ¼ teaspoon dried mint
- ¼ teaspoon dried cilantro

**Preparation**

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

Form into four patties, about 4 ½ 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

In a small bowl, mix sauce ingredients. Let stand for at least a ½ hour before serving.