

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

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| 1 lb. ground lamb | 1 T. lemon juice |
| 3 T. minced shallot | Lemon zest from ¼ of a lemon |
| 2 T. minced jalapeno pepper (seeded and deveined) | ½ t. kosher salt |
| 2 t. ground cumin | ¼ t. black pepper |
| ¼ t. cayenne pepper | |

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

1/3 cup Greek yogurt
3 Tablespoons crumbled feta cheese
¼ teaspoon dried mint
¼ teaspoon dried cilantro
Salt and pepper to taste

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