

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Lamb Burgers

Ingredients:

1 ½ pound ground lamb
2 cloves garlic minced
1 teaspoon fresh rosemary minced
1 teaspoon dried oregano
1 teaspoon fresh mint minced
1 teaspoon salt
½ teaspoon black pepper
2 teaspoons olive oil

Instructions:

To a large bowl, add your ground lamb, garlic, rosemary, oregano, mint, salt, and pepper. Mix well. Form your lamb meat into 4 round patties.

Heat a large skillet up to medium high heat and pour your olive oil on the pan. Cook each patty for about 4 minutes on each side, the internal temperature should reach 135-140 degrees Fahrenheit. Remove the patties from your skillet and allow them to rest at room temperature for a few minutes.

On your lamb patty, place your tomato, red onion, and crumbled feta. Finish with a generous helping of Tzatziki sauce, and salt and pepper to taste.

Tzatziki Sauce:

2 cups plain Greek yogurt
1 cucumber finely grated
2 to 3 cloves garlic minced
1 tablespoon white wine vinegar
1 teaspoon dried dill weed
1 teaspoon dried oregano leaves
Salt and pepper to taste
Juice of ½ medium lemon
1 tablespoon extra-virgin olive oil

Combine Greek yogurt, cucumber, garlic, white wine vinegar, dried dill weed, dried oregano. Salt and pepper to taste and add lemon juice and drizzle olive oil on top. Refrigerate for 30 minutes to let the flavors blend.

