



GRILLED LAMB BURGERS WITH TZATZIKI SAUCE



Serves 6-8

Ingredients:

- 2 lbs ground lamb (you can also mix ground beef and lamb)
- 3 cloves garlic, finely minced
- ½ cup flat leaf parsley, chopped
- ¼ cup mint, chopped
- 2 tsp dry oregano
- 2 tsp ground cumin
- 2 tsp Rusty Dust
- Lisa's Steak Rub, LSR
- 1 Serrano chili or Fresno chili, finely diced
- Zest of one lemon
- ½ cup of feta cheese crumbled
- Salt and pepper to taste
- Large red onion, skin removed, sliced into medium sized rings
- Buns or pita bread for serving
- Diced tomato and iceberg lettuce for serving

Step one: Prepare the grill. If using gas, preheat the grill. If using charcoal light the charcoal. Once the charcoal is ashed over and mostly gray you can begin grilling. Watch our video for more tips on grilling.

Step two: Place lamb in a bowl. Add dry seasoning. Take Fresno or Serrano, garlic, fresh herbs, lemon zest and place in a mini-chopper and pulse to roughly chop and bring together.

Step three: Add the mixture to the lamb with the feta and mix to combine using your hands. Don't over mix.

Step four: Form into either 6 or 8 patties, depending on how big you want your burgers. Sprinkle with salt and pepper on both sides. Make an indentation in the center of the burger with your thumb to keep it from puffing up when cooking. Season with LSR.

Step five: Place burgers on the grill. Grill the burgers three minutes on the first side, flip, grill another 3 minutes, flip for another minute. Remove from the grill to rest. Depending on the size of your burgers this time may need to be increased. You are looking for an internal temperature of 145 degrees. This means the center will have some pink in it. If you prefer yours cooked more than increase the cooking time.

Step six: Drizzle some olive oil, salt and pepper on the onions. Place on the grill at the same time with the burgers or you can wait until the burgers are removed and resting. Grill them until they are tender, some char and are caramelizing.

Step seven: Place buns on grill to toast or warm the pita bread. Serve with Tzatziki Sauce (recipe here), tomatoes, grilled onion and lettuce.