

Feta Lamb Burgers

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Spice up your regular burger with a new twist: Greek-inspired burgers stuffed with feta cheese. Sold!

Ingredients:

2 pounds ground lamb
1 cup fine bread crumbs
1 egg, lightly beaten
¼ cup diced red onion
1 teaspoon sea salt
1 teaspoon black pepper
1 teaspoon dried basil
1 teaspoon dried oregano
4 ounces feta cheese

Directions:

- 1) Preheat grill.
- 2) Combine all ingredients, except cheese, in a large mixing bowl. Mix with hands until well combined.
- 3) Shape mixture into about 8 round patties with hands. Using your thumb, make an indentation in the center of each patty; fill with a small dollop of cheese. Shape patty back into round, slightly flattened burger patty. Repeat with remaining patties and cheese.
- 4) Place patties on grill and cook to preferred doneness, about 6 to 8 minutes per side.
- 5) Serve with favorite burger mixings, like whole grain bun, lettuce, and tomatoes.