

Spicy Lamb Burgers

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If you want to shake up your burger night, try these spicy grilled lamb burgers at your next barbecue. Delicious tender lamb is mixed with aromatic spices and grilled to perfection before being wrapped in warm pita and topped with feta cheese. You will enjoy the unique spicy flavors of this lamb burger whether you serve them at a barbecue or dinner party

Ingredients:

1 lb ground lamb
2 Tbsp fresh mint leaves, chopped
2 Tbsp cilantro, chopped
1 Tbsp oregano, chopped
1 Tbsp garlic, minced
1 tsp sherry
1 tsp white wine vinegar
1 tsp molasses
1 tsp ground cumin
¼ tsp ground allspice
½ tsp red pepper flakes
½ tsp salt
½ tsp ground black pepper
4 oz. feta cheese, crumbled
4 pieces pita bread

Directions:

1. Preheat grill to medium heat
2. Place lamb in large bowl. Add mint, cilantro, oregano, garlic, sherry, vinegar and molasses. Stir to combine. Season with cumin, allspice, red pepper flakes, salt and black pepper. Mix well and shape into 4 patties.
3. Brush grill grate with oil and grill burgers 5 minutes on each side, or until well done. Top each patty with feta cheese. Heat each pita pocket briefly until warmed through and serve burger wrapped in pita

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