
Lamb Patties

1 message

William Sauro <w@sauro.com>
To: "w@sauro.com" <w@sauro.com>

Thu, Nov 7, 2019 at 10:52 AM

Greek-Style Lamb Burgers with Tzatziki

MAKES4 burgers

PREP TIME:20 minutes **COOKING TIME:**10 minutes

INGREDIENTS

For the tzatziki and burgers:

1 cup plain Greek yogurt

1/2 cup grated English cucumber

1 clove garlic, grated

2 tablespoons olive oil

1 tablespoon coarsely chopped fresh dill

Finely grated zest 1/2 medium lemon

Juice from 1/2 medium lemon

Kosher salt

Freshly ground black pepper

3 tablespoons coarsely chopped fresh mint leaves, divided

1 1/4 pounds ground lamb

1/4 cup grated red onion

1 tablespoon chopped fresh oregano leaves, or 2 teaspoons dried

3/4 teaspoon ground coriander

1/2 teaspoon ground cinnamon

2 tablespoons olive oil, if cooking on the stoveop

For serving:

2 pita pockets, halved, or 4 hamburger buns, warmed

Green leaf lettuce

Thinly sliced red onion

Tomato slices

Crumbled feta cheese

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William H. Sauro
2809 Pine Street
San Francisco, CA 94115

Home Phone: (415) 226-0400
Cell Phone: (415) 845-6877
Email: w@sauro.com
<http://www.facebook.com/bill.sauro>