

Spicy Grilled Lamb Burgers

A flavorful, colorful lamb burger served with tomato, cucumber, onion, and feta

Yield:

4 servings

Ingredients:

Burger ingredients:

1 pound ground lamb
1 tablespoon dried mint leaves (or 2T fresh chopped)
1 tablespoon dried cilantro (or 2T fresh chopped)
1 tablespoon dried oregano (or 2T fresh chopped)
3 cloves garlic, minced
2 teaspoons red wine
1 teaspoon red wine vinegar
1 teaspoon molasses
1 teaspoon [freshly ground cumin](#)
1/4 teaspoon ground allspice*
1/2 teaspoon crushed red pepper flakes**
1/2 teaspoon salt
1/2 teaspoon ground black pepper

For serving:

4 pita bread rounds (or use hamburger buns)
Mayonnaise or dressing of your choice
Thinly sliced cucumber

Thinly sliced tomatoes

Thinly sliced onions

Lettuce, optional

4 ounces feta cheese, crumbled (optional)

Instructions:

1.

In a large bowl, combine the lamb with the seasonings and mix well.

Shape into 4 patties (or cover and refrigerate until needed, up to 24 hours).

2. Preheat grill on medium. Brush grill grate with oil. Grill burgers

~5 minutes on each side (our Weber Q grill takes 4 minutes on each side).

3. Heat the pita pockets or buns briefly on the grill (we spread a little butter on the buns first).

4. Serve burgers with the mayonnaise, cucumber slices, tomatoes, onions, and lettuce or feta (if desired) in the pita pockets or on the buns.

Additional Notes:

*I didn't have allspice, so I tossed in a sprinkling of black

pepper, cinnamon, nutmeg, ginger and cloves.

**This sounds like a lot of crushed red pepper, but the burgers really aren't what I would consider "hot", so feel free to add more if you want some heat! I like 1 teaspoon instead of 1/2 for a spicy burger. ☐



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This recipe is from Tammy's Recipes.