

## Best Greek Burgers



### Ingredients:

- 2 lb ground lamb
- 1 small red onion, grated
- 2 garlic cloves, minced
- 1 cup chopped fresh parsley
- 10 mint leaves, chopped
- 2 ½ teaspoon dry oregano
- 2 teaspoon ground cumin
- ½ teaspoon paprika
- ½ teaspoon cayenne pepper, optional
- Kosher salt and black pepper
- Extra virgin olive oil (I used Private Reserve Greek extra virgin olive oil)

### To Serve:

- Warm Greek pita bread or buns
- Homemade Tztaziki sauce or Rosemary Dipping Sauce
- Sliced tomatoes
- Sliced Green bell pepper

- Sliced cucumbers
  - Sliced red onions
  - Pitted Kalamata olives, sliced
  - Crumbled feta or other goat cheese
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#### INSTRUCTIONS

1. Heat an outdoor gas grill on medium for 20 to 30 minutes or so, meanwhile, prepare the meat mixture, pita (or buns) and fixings for the burgers.
2. Add the ground lamb (or mix of lamb and beef) to a mixing bowl. Add grated onions, garlic, fresh herbs, oregano, cumin, paprika and cayenne. Season with kosher salt and pepper. Add a generous drizzle of extra virgin olive oil and mix until everything is well combined.
3. Divide the meat mixture into 8 equal balls. Using both hands, work meat into smooth spheres, then lightly press to form into patties. Arrange the patties on a large tray or dish, and with the tip of your thumb, press lightly to form a shallow, somewhat wide, depression into the center of each patty. Cover and refrigerate until grill is ready.
4. Lightly oil grill grates and arrange the burger patties on top. Grill over medium heat, covered, for 4 to 5 minutes on each side, turning once midway through cooking (internal temperature for a medium burger should register 160 degrees F. Adjust cooking time according to your desired doneness.)
5. Allow the lamb burgers to rest for 5 to 10 minutes before serving. Serve in pita (or buns), with tzatziki sauce, tomatoes, cucumbers, peppers, onions. If you like add kalamata olives and a sprinkle of feta.