

Greek-Style Lamb Burgers

If you like Greek food, you'll love these flavorful lamb burgers topped with tzatziki, feta, tomatoes and red onions.

Ingredients:

FOR THE LAMB BURGERS

1 slice white bread, crust removed and cut into ¼-inch pieces
2 tablespoons milk
¼ cup finely chopped shallots, from 1 to 2 shallots
2 cloves garlic, minced

3 tablespoons finely chopped fresh mint
1 teaspoon dried oregano
¾ teaspoon salt
½ teaspoon freshly ground black pepper
1½ pounds ground lamb (not lean; 80/20 beef may be substituted)
6 pita bread rounds* (hamburger buns may be substituted)

FOR THE TOPPINGS

1 small head iceberg lettuce, shredded
2 tomatoes, thinly sliced
1 red onion, thinly sliced
6 ounces crumbled feta cheese
Tzatziki sauce

Directions:

Preheat the grill to high heat.

Combine the bread pieces and milk in a medium bowl. Mash with a fork until a paste forms. Add the shallots, garlic, mint, oregano, salt, and pepper; mix well. Add the lamb, then use your hands to mix until well combined. Form the meat mixture into 6 oval-shaped patties about ½-inch thick.

Oil the grilling grates. Grill the patties, covered, until nicely browned on the first side, 2 to 4 minutes. Flip the burgers and cook for a few minutes more until desired doneness is reached. Place burgers on a tray and cover with foil while you warm pita rounds on the grill. Assemble the burgers and pass toppings and tzatziki sauce alongside.

Note: There are two types of pita bread: pita pockets and pocketless pitas. You can use either for this recipe. For pita pockets, be sure they are at least 6 inches wide. Trim off the top ¼ of each round and stuff the burgers and toppings inside. For pocketless pitas, serve burgers open-faced or, if pitas are large enough, wrap them around burgers.



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