



Lamb Burgers

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This lamb burger recipe was the best one I made when I bought a selection of lamb cuts from a CSA and got several onepound packages of ground lamb Top them with Dijon mayonnaise tomato slices and baby greens

Ingredients

- - 1 pound ground lamb - 1 tablespoon garlic powder - 1 4-inch sprig rosemary
- chopped - 4 sprigs thyme
- chopped - 1 pinch salt - 1 pinch ground black pepper - 3 tablespoons mayonnaise - 1 tablespoon Dijon mustard - 4 hamburger buns
- split and toasted - 4 thick slices tomato - 1 cup baby mixed salad greens

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Mix ground lamb
2. garlic powder
3. rosemary
4. thyme
5. salt
6. and pepper together in a large bowl until thoroughly combined. Dotdash Meredith Food Studios Shape mixture into 4 patties. Dotdash Meredith Food Studios Place patties on the preheated grill and cook until firm and slightly pink in the center
7. about 5 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Alternately
8. you can cook the patties to your desired degree of doneness. Rest patties while assembling toppings. Dotdash Meredith Food Studios Mix mayonnaise and mustard together in a small bowl. Dotdash Meredith Food Studios Spread 1 tablespoon on bottom of each hamburger bun; top each one with a lamb patty
9. tomato slice
10. and some greens. Sandwich with top bun to serve. Dotdash Meredith Food Studios