



Grilled Lamb Burgers

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

5

Description

If you have never prepared lamb burgers I highly recommend you try this recipe Serve on hamburger buns with lots of mango chutney and cream cheese Also good with lettuce tomato and red onion

Ingredients

- - 1 ¼ pounds ground lamb - 1 egg - 1 teaspoon dried oregano - 1 teaspoon dry sherry - 1 teaspoon white wine vinegar - ½ teaspoon crushed red pepper flakes - 4 cloves garlic
- minced - ½ cup chopped green onions - 1 tablespoon chopped fresh mint
- or to taste - 2 tablespoons chopped fresh cilantro - 2 tablespoons dry bread crumbs - ? teaspoon salt - ¼ teaspoon ground black pepper - 5 hamburger buns

Instructions

1. Preheat an outdoor grill for medium-high heat
2. and lightly oil the grate. Mix the lamb
3. egg
4. oregano
5. sherry
6. vinegar
7. red pepper flakes
8. garlic
9. green onions
10. mint
11. cilantro
12. bread crumbs
13. salt
14. and pepper together in a mixing bowl with your hands until evenly blended. Form into five patties. Cook on the preheated grill until the burgers are cooked to your desired degree of doneness
15. about 4 minutes per side for medium-rare. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Serve on buns.