

Spicy Lamb Patties

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

I was forced to create these when my favorite brand stopped making their lamb meatballs which were a staple in my little foodobsessed world Theyre even more scrumptious with a small side of plain yogurt with some mint and cumin stirred into it Add rice or couscous and a green salad and you have a tasty easy somewhat elegant dinner This recipe can also be used to make meatballs for frying if you prefer

Ingredients

- - 1 pound ground lamb - 3 green onions
- minced - 4 cloves garlic
- minced - 1 tablespoon curry powder - 1 teaspoon ground cumin - ¼ teaspoon dried red pepper flakes - salt and pepper to taste

Instructions

1. Preheat the grill for high heat. In a bowl
2. mix the lamb
3. green onions
4. garlic
5. curry powder
6. cumin
7. red pepper
8. salt and pepper. Form into 4 patties. Lightly oil grill grate. Grill patties 5 minutes on each side
9. or until done.