



Greek Lamb Feta Burgers With Cucumber Sauce

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

These grilled lamb burgers with feta are served with slices of ripe tomatoes and red onion in pita bread with a freshtasting cucumber sauce seasoned with fresh mint and garlic

Ingredients

- - 4 large unpeeled garlic cloves - 1 ¼ pounds ground lamb - ½ cup crumbled feta cheese - ¾ teaspoon dried oregano - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ large cucumber
- peeled
- grated and squeezed very dry in a clean towel - ¾ cup sour cream - 1 tablespoon minced fresh mint leaves - 1 teaspoon red or rice wine vinegar - 1 clove garlic
- minced - salt and pepper to taste - 4 small (4 inch) pita breads - 4 large
- thin red onion slices - 4 large
- thin tomato slices

Instructions

1. Make patties: Place garlic cloves in a small skillet over medium-high heat; toast until spotty brown
2. about 5 minutes. Peel
3. mince
4. and set aside. Break up lamb in a medium bowl. Sprinkle with minced toasted garlic
5. feta
6. oregano
7. salt
8. and pepper; stir with a fork to combine. Divide into 4 equal portions. Toss each portion back and forth between cupped hands to form a ball. Pat with fingertips to flatten to about 4-inches wide. Refrigerate patties. Make sauce: Mix together cucumber
9. sour cream
10. mint
11. vinegar
12. and garlic in a small bowl until combined. Season with salt and pepper. Refrigerate until ready to serve. Cook patties: Build a hot fire on one side of the grill. Replace the rack. When coals are covered with white ash
13. place patties on the rack and close the lid. Cook on the preheated grill until done
14. about 4 to 5 minutes per side for medium to medium-well burgers. An instant-read thermometer inserted into the center of patties should read at least 160 degrees F (72 degrees C). Remove patties to a plate to rest. Toast pitas on the hot grill until spotty brown and warm
15. about 1 minute per side. Split toasted pitas crosswise. Spread about 2 tablespoons sauce over 4 pita halves. Top each with a red onion slice
16. a tomato slice
17. and a burger patty. Spread remaining sauce over each burger. Top with remaining pita halves. Tips To Cook on a Gas Grill: About 20 minutes before serving
18. preheat the grill with all burners on high for about 10 minutes. Use a wire brush to clean the rack
19. then use tongs to wipe a rag soaked in vegetable oil over it. Close the lid and let reheat. Cook lamb patties on the preheated grill
20. covered
21. until done
22. about 4 to 5 minutes per side for medium to medium-well burgers. An instant-read thermometer inserted into the center of patties should read at least 160 degrees F (72 degrees C).