

Mediterranean Lamb Burgers

2 pounds lamb hamburger mix
1 bag large hot dog buns
1 small jar pitted Kalamata olives, chopped
2 cups plain Greek yogurt
1/2 of a large English cucumber, finely chopped
2 heirloom tomatoes, sliced
1 large yellow onion, thinly sliced
1 bunch fresh mint, chopped
2 garlic cloves, minced
1 lemon, juiced
Extra virgin olive oil
Kosher salt and pepper

Heat a sauté pan with olive oil on medium heat. Season the lamb with salt and pepper and mix well. Form the hamburger patties into long, flat rectangles so they will fit inside the hot dog buns. Cook the patties on both sides until nicely browned and then allow to rest.

Sauté the sliced onion in some oil until the onions are caramelized. Then add the olives to deglaze the pan and add some saltiness. Set aside.

Stir together the yogurt, cucumber, chopped mint, lemon juice, and salt and pepper to taste. Add about 1/4 cup extra virgin olive oil and reserve in the refrigerator.

To assemble, open the hot dog buns and spoon some yogurt sauce into each. Follow with slices of tomato and then the lamb burgers. Top off the burgers with some of the sautéed onions and olives and enjoy.

These burgers are best served in paper sleeves you would normally get with a hot dog.

Serves 8

Recipe courtesy Chef Tyler Stone. www.cheftylerstone.com