



Recipes

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Lamb Burger with Herbs & Feta

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 2 1/4 tsp. Whole Black Peppercorns
- 3/4 Tbsp. Coriander Seeds
- 3/4 tsp. Cumin Seeds
- 3 lbs. Ground Lamb
- 12 oz. Crumbled Feta Cheese
- 3/4 cup Fresh Chopped Flat-Leaf Parsley
- 3 each Garlic Cloves , minced
- 1 1/2 tsp. Kosher Salt

Directions:

1. Toast peppercorns, coriander and cumin seeds together in a small dry sauté pan while shaking over medium heat until fragrant and they begin to crackle and pop. Transfer into spice grinder and blend until fine powder.
2. In a large mixing bowl, combine spice mixture, ground lamb, feta cheese, parsley, garlic and salt and blend with hands. Form into quarter-pound patties.