

Lamburgers

Makes: 4-6 burgers

Takes: Making the sauce takes 15 minutes, grilling the burgers takes 10 minutes

The Sauce:

- 1/4 cup plain yogurt
- 3 tablespoons sour cream
- 1 pinch table salt
- 1 pinch ground black pepper
- 1/4 teaspoon dill, dried or fresh
- 2 tablespoons fresh chives, chopped small
- 1 mint leaves chopped small
- 1/2 teaspoon honey

The Burgers:

- 2 pounds of Hilltop Pastures ground lamb
- 1 tablespoon vegetable oil
- 1/2 teaspoon table salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 4 pita pockets

Do This:

1) Prepare your grill for hot direct heat. Charcoal is best because we want to form a crust and many gas grills do not generate enough heat. If your gas grill has a sear burner or infrared burner, this is what it is for. They can be cooked easily on a hibachi.

2) Prepare the sauce by stirring together all the ingredients in a bowl and store in the fridge. You can do this the night before and that will help pull flavor out of the herbs.

3) Form the meat into patties about 6-8 ounces each about 1/2" thick and shaped like a football so they will fit neatly into pita halves. Coat them with the oil, and then with the spices. That may seem like a lot of spices, but we want to form a nice crust.

4) Put the burgers on the grill, close the lid, and stand there. Sing Mary Had a Little Lamb four times. After about four minutes, check the underside. You want it dark, but not black. If your grill is not hot enough to darken it, then turn it anyway. Toss the pitas on the grill for 30-60 seconds on each side, enough to warm them. Cook the burger until it hits 155°F, safe temp.

5) Serve the burgers by cutting the pitas in half. Press the sides gently to pop open the pocket. Spoon about a tablespoon of sauce in, put some tomato in, squeeze the burger in on top, and slather more sauce on the burger. Now make sure everyone has plenty of napkins and enjoy!