



lamb sliders serves 3 people

Lamb Sliders

- 1 lb – Ground lamb
BX Range Fed Beef – Heirloom Farmers Markets
- 1 T Cumin, toasted and cracked
- 1 t. Coriander, toasted and ground
- 1 T Extra virgin olive oil
- Salt and freshly cracked black pepper
- Avocado oil
- 3 Ea. Green chiles, roasted
Red's Roasters – Heirloom Farmers Markets
- 3 Slices Swiss cheese
- 3 Ea. Heritage grain buns
Barrio Bread Company
- 2 T Extra virgin olive oil

Mint Yogurt & Garnish

- ½ C Greek yogurt, plain
- 1 T Extra virgin olive oil
- 2 T Mint, fresh, chiffonade
- Salt and freshly cracked black pepper
- ¼ C Radish sprouts
- ¼ C Red onion, sliced thinly

lamb sliders: Start with a clean work area and cutting board.

Heat the grill to medium-high heat. Season the ground lamb with the cumin, coriander, olive oil and salt and pepper. Mix well. Using your hands divide the lamb into 3 equal amounts and form them into patties that fit the size of your bun.

Lightly spray the patties with avocado oil and grill on each side about 2-3 minutes until cooked ½ way through. Top the patty with the green chile and Swiss cheese and allow the cheese to melt while the patty finishes cooking. Remove from the grill and allow the meat to rest.

Split the buns in half and lightly drizzle with olive oil. Toast over medium heat while heating the bun all the way through.

mint yogurt: Start with a clean work area and cutting board.

In a small mixing bowl mix together the yogurt, olive oil, mint and salt and pepper. Reserve. This can be made the day before and stored in the refrigerator.

assembly: Start with a clean work area and cutting board.

Spread the yogurt on each side of the bun liberally. Stack the lamb patty and layer with red onion and radish sprouts.

Serve immediately.