



#MakeItGAP

RECIPES

GREEK LAMB SLIDERS

YIELD: Serves 10

PREP TIME: 30 minutes

COOK TIME: 10 minutes

INGREDIENTS:

1 cup plain Greek yogurt
1/2 cup shredded peeled cucumber
1-1/4 teaspoons salt, divided
1 pound G.A.P. Animal Welfare Certified ground lamb
1 tablespoon grated lemon zest
4 garlic cloves, minced and divided
2 teaspoons dried oregano
1/4 teaspoon plus 1/8 teaspoon pepper, divided
1 teaspoon lemon juice
1 teaspoon dill weed
10 mini buns or mini ciabatta buns
10 Bibb lettuce or Boston lettuce leaves
1 medium red onion, thinly sliced
1 cup crumbled feta cheese

PREPARATION:

- In a large bowl, combine ground lamb, lemon zest, 2 garlic cloves, oregano, 3/4 teaspoon salt and 1/4 teaspoon pepper, mixing lightly but thoroughly. Shape into ten 1/2-in.-thick patties. Refrigerate 30 minutes.
- For sauce, strain yogurt with cheesecloth (if time) and discard strained liquid. Sprinkle cucumbers with salt and add to the yogurt along with lemon juice, dill, remaining 2 garlic cloves, remaining 1/4 teaspoon salt and remaining 1/8 teaspoon pepper. Stir until combined. (Note: if you have a favorite store-bought tzatziki sauce, save time and use that instead.)
- Grill burgers over medium heat 3-4 minutes on each side or until your meat thermometer reads 160° F. Toast buns on the grill (if time) and serve burgers on buns with lettuce, red onion, feta and sauce.

Adapted from [Taste of Home](#)