



Lamb Pitas with Tzatziki Sauce

The rich, meaty flavor of lamb pairs perfectly with the cool cucumber and yogurt. Want to go even healthier? Skip the pita and use a Romaine lettuce cup instead.

INGREDIENTS

1 lb. **Pine Street Market Lamb Burger Blend**
Kosher Salt
Fresh Ground Black Pepper
1 European Cucumber, peeled and diced small
1 cup Greek Yogurt
1 Lemon, zested
½ cup Mint, chopped
½ - 1 tsp Sambal Hot Sauce
4 Pitas, Sliced open at the top
Feta Cheese, crumbled
½ cup Romaine or Iceberg Lettuce, cut into ribbons
½ Cucumber, peeled & sliced into discs
Red Onion, sliced thin and soaked in cold water for 30 minutes

PREPARATION

- Heat a cast iron skillet over medium-high heat or preheat the Big Green Egg to 400°F direct heat.
- Divide the ground lamb into 8 even portions. Shape the lamb into patties and season both sides with salt and pepper and refrigerate for 30 minutes.
- While the burgers are cooling combine the cucumber, yogurt, lemon zest, mint, and hot sauce in a mixing bowl. Stir to combine and taste for seasoning.
- Add the lamb burgers to the cast iron skillet or grill the burgers on the BGE for 3 minutes, flip, and cook for 2-3 more minutes or to an internal temperature of 135°F for medium or 160°F for well done. Do not press down on the burgers as they are cooking, this would cause them to lose their internal juices.
- Warm the pitas in a skillet over medium-high heat or grill the pitas for 1 minute per side, or until the center of the pita begins to take color.
- Assemble! Open the pitas and smear the sauce inside, insert 2 burger patties per pita, and add cheese, lettuce, cucumber, & onion. Enjoy!

Burger Cooking Tips

- Don't be afraid of seasoning! Kosher salt, pepper, garlic, whatever makes you happy!
- Don't overwork the meat when you're creating your burger mix. The meat can get mealy and result in a less juicy burger.
- Form your burger patties with slightly damp hands to prevent the meat from sticking to your hands – this also prevents overworking the patties. When the patty is formed, make a slight dimple in the middle - this will help maintain the shape of your burger as it cooks.
 - Some like thick burgers, but we really love double-stacked slightly thinner patties! Hug your burger patties with cheese and get creative with the toppings.
- Unlike when cooking other meats, you want to keep your burger patties in the refrigerator until you're ready to cook.
- Start with a hot cast iron skillet or a hot grill.
 - Urges to resist: Flipping the burgers multiple times and pressing on the burgers while they cook. Save those juices!!
- Let your cooked burgers rest for 10 minutes before chowing down!
- Have fun with toppings. We love:
 - Spicy Pickles
 - Pickled Jalapenos or Red Onions
 - Avocado
 - Sharp Mustard