

Lamb Sliders with Heirloom Tomato and Cucumber Relish

Pam Brandon and Anne-Marie Hodges - The Divas of Dish
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Servings: 8

FOR THE RELISH

1 seedless cucumber, peeled and diced
2 large or 4 small heirloom tomatoes, diced
1/4 medium red onion, minced
1/4 cup fresh parsley, minced
1 teaspoon dried oregano
1 tablespoon red wine vinegar (or more, to taste)
2 tablespoons extra-virgin olive oil
1/2 teaspoon agave nectar (optional)
coarse salt and freshly ground black pepper (to taste)

FOR THE YOGURT/HUMMUS SAUCE

1/4 cup plain Greek yogurt
1/4 cup prepared hummus

FOR THE SLIDERS

1 pound lean ground lamb
coarse salt and freshly ground black pepper (to taste)
1/2 teaspoon fresh rosemary (or more, to taste), minced
1 cup feta cheese, crumbled
8 miniature buns or dinner rolls (halved) or toasted baguette (sliced)

For the relish: In a medium mixing bowl, combine the cucumber, tomato, onion, parsley, oregano, vinegar, oil, agave, salt and pepper. Toss to combine. Set aside.

For the yogurt/hummus sauce: In a small bowl, combine the yogurt and hummus. Set aside.

For the sliders: Lightly oil and preheat the grill or grill pan to medium-high heat.

In a medium bowl, gently mix the lamb, salt, pepper, rosemary and feta.

Separate the mixture into eight portions, forming each into a patty.

Grill the patties for 5 minutes per side.

Remove the patties from the heat and allow to rest for at least 5 minutes.

To serve, layer the burgers on a toasted bun. Top with the relish and yogurt sauce.

Per Serving (excluding unknown items): 82 Calories; 7g Fat (79.7% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 17mg Cholesterol; 210mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat.