

Alberta Lamb Burgers with Spicy Citrus Chutney and Chilli Minted Cucumbers



Ingredients:

1 kg of ground Alberta Lamb
– shoulder meat is perfect
1 small onion finely diced
½ cup fresh white bread crumbs
1 egg – lightly beaten
1 tsp. of chilli garlic (sriracha)
1 tsp. of minced garlic
Salt and fresh ground black
pepper to taste

Citrus Chutney:

1 large piece of peeled ginger
1 small onion – diced
2 navel oranges, 1 lemon and
1 lime – zest and fruit
1 tbsp curry powder
2 tbsp brown sugar
1 tsp chilli paste
1 tbsp olive oil
Salt and pepper to taste

Chili Minted Cucumber:

2 tbsp brown sugar
125 ml white wine vinegar
1 tsp chilli paste
Salt and pepper to taste
Fresh mint

Method:

Mix all ingredients for Alberta Lamb Burgers well in bowl. Form into patties and cook on preheated BBQ – medium heat.

Cook ingredients for Citrus Chutney in sauce pan on low heat 10-15 minutes or until tender.

Mix ingredients for Chili Minted Cucumber and marinate sliced cucumber 1 hour before serving.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

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