



Greek-Style Gyro Burgers

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 lb. Back Home Farms ground lamb
- 1/4 cup minced red onion
- 2 cloves garlic, minced
- 1 tsp. salt
- 1 tsp. black pepper
- 1 1/2 tsp. cumin
- 1/4 tsp. nutmeg
- 1 tsp. dried oregano
- 2 tsp. fresh lemon juice

***adapted from A Healthy Slice of Life website*

Tzatziki Sauce

- 1/2 cucumber
- 1/2 cup plain yogurt
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- 1 teaspoon dried dill
- dash of garlic powder, pepper, and salt

directions

- Add all ingredients to a large bowl.
 - Using your hands, mix until well-combined, being careful not to overwork the meat.
 - Form into 4 patties that fit the size of the pita bread you are using.
 - Pan fry over medium heat, about 5 minutes per side, until cooked through.
 - Serve on pita bread or bun with cucumber slices, tomato and tzatziki sauce.
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- Peel cucumber, cut in half the long way, and use a spoon to scoop out the seeds. Finely dice cucumber
 - In a small bowl add diced cucumber, yogurt, lemon juice, olive oil, dill, and spices.
 - Mix together until combined.
 - Refrigerate until ready to serve.

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