



Grilled Lamb Burgers with Fustini's Tzatziki Sauce

Ingredients

- 2 cups Greek Yogurt
- 3 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 1 garlic clove, chopped
- 1 English cucumber, small diced
- 1 tablespoon kosher salt for salting cucumbers
- 1 tablespoon finely chopped fresh dill (or mint leaves for a slightly different version)
- Kosher salt and fresh ground black pepper to taste
- [Grilling Rub Spice blend](#) (optional)

Lamb Burgers

- 1 pound lean ground lamb
- 1 pound lean ground beef
- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#) [Save 1 tablespoon for brushing on burgers while grilling]
- 2 teaspoons [Fustini's Tuscan Herb olive oil](#)
- 1 package burger buns or pita bread
- Salt & pepper to taste
- Feta cheese, garnish

Sharon's Hint

*Make the Tzatziki Sauce first and place in refrigerator for at least two hours before serving so flavors meld. Makes approx. 3 cups.

Directions

Step 1. Tzatziki Sauce

Peel cucumbers, then cut in half lengthwise and take a small spoon and scrape out seeds. Discard seeds. Or, use the small seedless cucumbers and skip this step. Slice cucumbers, then put in a colander, sprinkle on 1 tablespoon salt, and let stand for 30 minutes to draw out water. Drain well and wipe dry with a paper towel.

In a medium bowl, combine cucumbers, garlic, balsamic, herbs, black pepper, salt as needed and yogurt. If you wish to have a more creamy sauce, add ingredients to a food processor and blend before adding in the yogurt.

Step 2. Burgers

Combine ground beef, ground lamb, 2 tablespoons balsamic and 2 teaspoons olive oil in a bowl and shape into 4-6 patties, depending on the desired size of the burgers. Place on prepared charcoal or pre-heated gas grill. Brush burgers with 1 tablespoon balsamic before flipping the burgers. Season with grilling spice as desired.

Cook burgers until they have reached your desired doneness. Lamb, like beef, may be cooked rare - well done. Serve on buns or in a pita with sauce and feta cheese.