



Noreen's Kitchen

Gyro Burgers

Ingredients

Makes 6-1/2 Pound Burgers

1 pound ground lamb	1 tablespoon fresh mint, chopped
1 pound lean ground beef	1 tablespoon ground cumin
1 pound ground pork	1 tablespoon dried oregano
1 tablespoon fresh lemon zest	1 teaspoon ground coriander
2 cloves garlic, minced	1/4 teaspoon ground allspice

Step by Step Instructions

Combine meats and seasonings, herbs and spices in a large bowl.

Mix with your hands, to combine, but be careful not to over mix because that will cause you to have a tough burger.

Divide the meat mixture into 6 even segments approximately 1/2 pound each.

Form the meat into patties and place a hole in the center of each one. This hole will go away as the burger cooks, and allow the burger to cook more evenly.

Place the patties on a baking sheet, lined with foil and/or parchment.

Cover with plastic wrap or another sheet of parchment and allow the patties to rest while the grill is heating up. This will allow the flavors to infuse into the meat.

Grill your burgers on direct heat to sear the outside approximately 3 minutes per side.

Move the burgers away from the coals and continue to grill with indirect heat for 3 to 4 more minutes per side.

You will want to cook your burgers to an internal temperature of at least 160 degrees to ensure proper doneness of the pork.

Remove burgers from the grill and cover with a bit of foil and allow to rest for 10 minutes allowing the juices to properly distribute and give you a juicy burger.

Serve with Tzatziki sauce and your favorite Gyro fixins!

Enjoy!