

Mini Lamb Burgers with Mango Salsa

Ingredients

Instructions

Put 3/4 cup of the salsa into a blender or mini-food processor and blend until smooth.

Using your hands, gently combine 1/2 cup of the salsa, spices and lamb in a large bowl. Take care not to overwork the meat. Shape the meat mixture into 16 patties about 2 1/4 inches in diameter and 1/2 inch thick. Refrigerate the patties, covered, about 1 hour.

Using a 2 inch cookie cutter or a similarly sized shot glass cut the brioche or English muffin bread slices into 16 discs. Save the remnants for another use.

Grill the patties over medium high heat, about 3

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minutes per side for medium-rare (if using a charcoal grill, you will know the coals are ready when you can hold your hand 5 inches above the coals for just 3 or 4 seconds).

Toast both sides of the brioche discs until lightly browned.

Serve the mini-burgers, open-faced on top of the brioche discs, topped with a small dollop of the remaining salsa and garnish with fresh oregano (optional).