



# Sweet Ginger Cilantro Lamb Burgers With Cucumber Raita

Camine Pappas / April 2020

## INGREDIENTS

1 lb ground lamb  
2 t chopped candied ginger (can use 1 t ground ginger in place of this)  
1/3 C golden raisins  
1 T chopped Italian leaf parsley  
2 T chopped fresh cilantro  
½ t coriander powder  
½ t seasoning salt  
1 t salt, ½ t pepper

## Cucumber Raita:

½ medium cucumber, seeded, and cut into small diced pieces  
1 oz. plain Greek yogurt  
2 T fresh squeezed lemon juice  
Dash of salt and pepper  
(You can add a finely chopped or grated clove of garlic if you like. – Sometimes I add dill weed, fresh or dried, but not this time since the burgers have ginger in them)



## METHOD

Combine all ingredients for burgers. Form into about 8 – 9 patties. Grill or cook in a pan with a little oil. Serve with raita and fresh cilantro. I served with carrots tossed with a little salt and pepper, oil, and 1 t of coriander powder, then sautéed them in the pan with the burgers for a one-pot meal.

©Recipe and Photo Copyright Camine Pappas, 2020. All rights reserved.