



Pumpkin Lamb Burgers with Tzatziki Topping

Check this one out. Pumpkin pie spice mix generally consists of allspice, nutmeg, cinnamon, and ginger – a combination that works really well with the ground lamb. It's also very complimentary with Syrah, as it can tease out the savoury and spicy notes in the wine. Tzatziki is the main ingredient in the topping and can be store-bought. It's made of yogurt, cucumber, mint and garlic and is perfect on top of this burger. Make an extra big batch as it will keep in the fridge for a week and the flavours get better the longer it mellows.

Wine Pairing Suggestion:

Black Market Wine Co. - Syrah 2019

Ingredient List: Lamb Burger Patties

- 1-1/2 pounds ground lamb sausage, squeezed from casings (plain ground lamb works too)
- 1 cup chopped onions
- 1-1/2 teaspoon salt
- 1-1/2 teaspoon pumpkin pie spice
- 1 tsp cayenne

Ingredient List: Tzatziki Topping

- 1 cup diced plum tomatoes
- ½ cup chives
- 1 tablespoon balsamic vinegar
- 1 cup tzatziki

This recipe is all about the lamb and the topping, so don't over do it with your choice of bun. We recommend using 6" pita breads as they will hold everything inside and not overpower the flavours. These are also great sans bun...just put it on a plate and eat with a knife and fork!

Instructions:

Step 1	Combine patty ingredients and mix well.
Step 2	Using moistened hands, form 4 thick burgers.
Step 3	Cover with plastic wrap and let marinate 4 hours or overnight.
Step 4	Preheat the grill to medium high. Oil the grill or use a grilling mat.
Step 5	Grill the burgers for about 7 minutes per side.
Step 6	Mix the tomatoes with chopped chives and balsamic vinegar, then add to the tzatziki.
Step 7	Cut ¼' off of each pita. Serve lamb burgers in pita with a dollop of tzatziki topping.

Servings: 4