

Moroccan Lamb Burger Sliders stuffed w. Goat Cheese



Ingredients:

4 lbs boneless Lamb Shoulder, cut into chunks
2 med (or 1/2 lg) Onion, peeled &nd cut into chunks
2 fresh Chili, preferably Jalapeño, seeded & minced
2.5 tsp ground Coriander
2.5 tsp ground Cumin
1 red Onion, sliced thin
Goat Cheese
Butter Lettuce
Artisan buns(depending on what is available, (just not a sweet bun)

Directions:

If grilling or broiling, heat should be medium-high and rack about 4 inches from fire.
Put lamb and onion into a food processor (in batches if your machine is small) and pulse until coarsely ground.
Put in a bowl with chili, coriander, cumin and turmeric, and sprinkle with salt and pepper.
Mixing the meat as little as possible to avoid compressing it, until combined.
Taste and adjust seasonings.

Create burger balls of approx. 1/3 lb (about 1 cup size).
Create a divot with your thumb in the ball and tuck about 1 tbsp of Chèvre into the ball and roll it into the inside of the ball.
Slightly smash the ball so it is more a thick burger.
Grill 3-4 minutes per side.

When done, set burger on bun and garnish with onion and lettuce.
Serve with potato salad and chimichurri corn.