

# Curried Lamb Burgers or Skewers

2 pounds ground lamb (or ground dark meat turkey)  
2 teaspoons minced fresh garlic  
2 tablespoons curry powder (or more to taste)  
1 tablespoon minced fresh ginger  
2 shallots, minced  
½ teaspoon each ground coriander and cumin  
¼ teaspoon ground cardamom  
½ tsp. cayenne (or to taste)

¼ cup Jack's fresh salsa (mild with cilantro or medium)

salt and pepper to taste

cilantro almond pesto or crème fraiche to serve  
grilled mini-pita breads to serve

## METHOD

1. Pre-heat a medium sauté pan over medium heat; in a bit of neutral oil, sauté garlic, ginger, and shallots until golden and fragrant
2. Add curry, cumin, coriander, and cardamom and toast lightly; remove from heat and allow to cool
3. Mix lamb, salsa, and garlic mixture to combine, along with about 2 teaspoons salt and a half teaspoon fresh pepper
4. Fry or grill a small piece of lamb and taste; adjust seasoning
5. Shape into 16 mini burgers and brush each one lightly with oil
6. Grill over medium high heat to desired doneness
7. Serve hot on grilled pita bread with cilantro almond pesto or topped with crème fraiche

