

# Salt and Serenity

## Lamb Sliders

Adapted very slightly from. Geoffrey Zakarain's recipe for Lamb Sliders on foodnetwork.com. I wanted to keep mine dairy free, so I used [Sour Supreme](#) instead of Greek yogurt for the tzatziki sauce.

Makes 6 sliders

### Pickled Onions:

- 1/2 cup red wine vinegar
- 1/2 cup water
- 2 Tablespoons white sugar
- 1 1/2 teaspoons Diamond Crystal kosher salt
- 1 small red onion, sliced thinly into rings

### Sliders:

- 1 pound ground lamb
- 1 large shallot, finely diced
- 2 tablespoons finely chopped fresh mint
- 2 tablespoons finely chopped fresh parsley
- 1/4 teaspoon freshly ground black pepper
- 3/4 teaspoon ground cumin
- 1/8 teaspoon paprika
- 1 small clove garlic, grated on microplane zester or finely minced
- 1 1/2 teaspoons Diamond Crystal Kosher salt (Do not add salt into burger mixture. Salt sliders on both sides, just before grilling)

### Tzatziki:

- 2 Persian cucumbers or 1/2 English cucumber, grated on big holes of box grater
- 1 cup plain Greek yogurt (at least 5%) or 1 cup vegan plain yogurt or sour cream (read the label, do not buy one that uses coconut milk as the main plant-based ingredient. The taste will be too overwhelming for this application)
- 1 tablespoon finely chopped fresh dill
- 1 tablespoon finely chopped fresh mint
- 1/2 teaspoon Diamond Crystal kosher salt
- 2 teaspoons lemon juice
- 1 small clove garlic, grated on microplane zester or finely minced

### For Serving:

- Green leaf lettuce
- 6 mini slider buns, lightly toasted

1. **Make pickled onions:** In a small pot, combine vinegar, water, sugar, and salt. Bring to a simmer over medium-high heat. Add onions and stir to combine. Bring mixture back to a simmer. Turn off heat and allow to cool to room temperature. Store in glass jar in fridge for up to 2 weeks.
  2. **Make lamb burgers:** In a large bowl combine lamb, shallots, mint, parsley, pepper, cumin, paprika and garlic. Gently combine, taking care not to overmix. Divide mixture into 6 equal portions. If you struggle with doing this by eye, weigh the mixture, divide by six and measure out 6 equal portions. Using a 2½ inch cookie cutter or ring mold, press each portion into mild for form a slider or just form patties with your hands. Transfer sliders to a parchment lined baking sheet , cover with plastic wrap and chill for 30 minutes.
  3. **Make Tzatziki:** Place grated cucumbers into a clean dish cloth. Gather the ends and, over the sink, squeeze all the water out of the cucumbers. Transfer squeezed cucumbers to a medium sized bowl. Add yogurt, dill, mint, lemon juice, salt, and garlic. Stir to combine. Store in fridge while cooking sliders.
  4. **Cook sliders:** Salt sliders on both sides with Diamond Crystal kosher salt. Heat frying pan or grill over high heat. Turn down heat to medium and cook lamb sliders for 3 minutes. Flip patties and cook on other side for an additional 2-3 minutes until cooked to an internal temperature of 135°F.
  5. **Assemble sliders:** Spread some tzatziki sauce on the bottom of each slider bun. Top with lettuce, lamb patty and pickled onions. Cover with top half of slider buns.
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