

GREEK PORK BURGERS



» The Vitals — «

Serves: 4 people Prep Time: 30 minutes Cook Time: 6-8 minutes

Supplies: blender, chopping knife, cheesecloth or thin cotton towel, grill or hot skillet

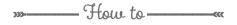
»- What You Need-«

For the Sauce

4 garlic cloves 1 cup Greek yogurt, divided (¾, ¼) About 1 cup fresh cilantro About 1 cup fresh mint Zest of 4 limes Juice of one lime Salt to taste

For the Burgers

1lb Hand Hewn Farm pork sausage 3-4 garlic cloves, chopped fine ½ tsp. mace ¼ cup fresh cilantro, chopped fine Salt to taste



Prepare the Sauce

Throw the garlic cloves, cilantro, mint, lime zest, lime juice and salt and the ¼ cup Greek yogurt in the blender and process until thoroughly mixed. Pour sauce into bowl and mix in the rest of the Greek yogurt. Set aside.

Prepare the Burgers

Mix the garlic cloves, mace, cilantro and salt with Hand Hewn Farm sausage. Each package will make about 4, ¼ pound patties. We recommend cooking on medium to medium high heat for 2-3 minutes a side.

Serve with a generous helping of sauce on your favorite bun. For more of a Greek feel, try these burgers on pita bread with fresh sliced cucumbers.