



# GREEK PORK BURGERS

*WITH* garlic-mint sauce

## »— 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 ( $\frac{3}{4}$ ,  $\frac{1}{4}$ )

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

$\frac{1}{2}$  tsp. mace

$\frac{1}{4}$  cup fresh cilantro, chopped fine

Salt to taste

## »— How to —«

### Prepare the Sauce

Throw the garlic cloves, cilantro, mint, lime zest, lime juice and salt and the  $\frac{1}{4}$  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,  $\frac{1}{4}$  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.