

Alberta Lamb Burgers with Green Chili and Monterey Jack & Smoked Paprika Aioli



Ingredients:

2 lbs of ground Alberta Lamb
2 cloves of minced garlic
1 small jalapeno, finely minced
1 tin of diced green chilis
¼ cup of chopped fresh cilantro
300 g of coarsely grated Monterey Jack cheese (1 ¼ cup)
12 g of salt (2 tsp)
6 g of black pepper (1 tsp)
½ small white onion, finely diced

Smoked Paprika Aioli:

200 g mayonnaise (¾ cup plus 2 Tbsp)
10 g lime juice (2 tsp)
1 Tbsp. smoked paprika
3 g southwest spice (½ tsp)
12 g honey (2 tsp)
1 g salt (¼ tsp)
½ g pepper (⅛ tsp)
5 g ground garlic (1 tsp)
2 g sriracha chili paste (½ tsp)
11 g water (2 tsp)

Your Notes

Method:

Place all ingredients in a bowl. Mix well. Form into patties or meatballs. Place patties on preheated grill and turn after 4-5 minutes. Cook to an internal temperature of 170 C. Douse flare ups with water if necessary.

Recipe courtesy of Chef Darren Nixon



You've got **GREAT** taste!

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