

Alberta Lamb Burgers with Caramelized Onion, Mango Chutney Mayonnaise, Leaf Lettuce and Fresh Tomato Slices



Ingredients:

1 kg of ground Alberta Lamb
1 small onion finely diced
½ cup fresh white bread crumbs
1 eggs – lightly beaten
1 tsp. of chilli garlic paste (sriracha)
1 tsp. of minced garlic
Salt and fresh ground black pepper to taste

Mango Chutney

2 peeled and diced fresh ripe mangos
1 tsp. minced fresh ginger
1 tsp. minced fresh shallot
Fresh chili to taste
Salt & pepper to taste
1 tbsp. honey
Juice of 1 lime

Method:

Mix all ingredients well in bowl. Form 8 patties and cook on preheated BBQ – medium heat. Serve on a fresh crusty roll warm off the BBQ – add caramelized onion, mango chutney mayonnaise, leaf of lettuce and fresh tomato slices.
Serve on fresh crusty roll warm off the BBQ.

Recipe courtesy of Divine, Okotoks

Your Notes



You've got **GREAT** taste!

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