

PEPPERMINT (dried herb); Greek Blend; Garlic Granules; True Cinnamon

GREEK LAMB BURGERS



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CULINARY PEPPERMINT

CHINESE FIVE SPICE; Clove Powder; True Cinnamon

English Date Bars (Matrimonial)



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CHINESE 5 SPICE

Here is a recipe for a different burger that is moist and juicy and full flavor. These lamb burgers are perfectly spiced with authentic Greek herbs & spices including, Peppermint (dried herb), Greek Blend, True Cinnamon, and Garlic Granules. All are excellent accompaniments to the lamb, without overpowering that delicious lamb flavor. Don't forget the great Greek toppings -feta cheese and the Tzatziki Sauce- they really help to take these burgers 'over the top!'

Ingredients For Filling:

1 lb Ground Lamb	1 tsp True Cinnamon
1/4 cup panko bread crumbs	1/2 tsp salt
2 Tblspns milk	1/2 tsp pepper
1/4 cup minced onion	Feta Cheese
1 tsp Garlic Granules	Pita Bread
3 Tblspns Peppermint (dried herb)	Lettuce, Tomato, Onion
1 1/2 Tblspn Greek Blend	Tzatziki Sauce

Directions :

Mix the bread crumbs and milk together to form a wet paste (this paste will help keep the burgers moist). Mix the paste with the lamb and all of the remaining ingredients. Mix (with your hands) until all ingredients are well incorporated into the meat. Form into patties and refrigerate them for about an hour. Grill or cook the burgers in a cast iron skillet over high heat, turning the burgers after about 3 minutes cooking on each side. Serve immediately, topped with feta cheese & Tzatziki Sauce, and stuffed in a pita with tomatoes, lettuce, onion.

The history of this old fashioned bar indicates it was a popular treat in Canada, but Canadians state the original recipe is from Scotland. The most popular version of this recipe, however, is from England, known as 'Matrimonial.' Wherever originated (or however it got the strange name), the taste of this bar is a delicious match of dates, spices and oats. Our version uses Chinese Five Spice, Clove Powder, True Cinnamon and a hint of orange to perfectly compliment the dates. Its a bar so yummy and easy to make, it will quickly become a family favorite.

Ingredients For Filling:

2 cups chopped dates	1/2 tsp True Cinnamon
1/4 cup packed light brown sugar	1/4 tsp Clove Powder
2 tsp orange zest	1 tsp Chinese Five Spice Blend
1 1/2 Tblspn lemon juice	7/8 cup water

Ingredients For The Crust:

1 1/2 cups flour
1 cup light brown sugar (packed)
1 1/2 cup rolled oats
3/4 cup butter, room temperature
1/8 tsp salt
1/2 tsp True Cinnamon
1/2 tsp Chinese Five Spice Blend

Directions :

Make the filling by combining the filling ingredients in a saucepan and then heating them over medium-high heat (stirring constantly) for about 10 minutes or until the mixture thickens. Set aside. Preheat the oven to 350 degrees and lightly spray (with cooking spray) a 9 x 9 inch baking pan. Make the crust by combining the flour, sugar, oats, salt and spices in a bowl and then cutting the butter into this mixture with a pastry cutter or your fingers. Mix together until crumbly. Press half of the crust mixture into the bottom of the prepared pan. Top the bottom crust with the prepared filling. Crumble the remaining crust over the filling and press lightly. Bake for about 25 minutes or until lightly golden.