



"The Local Buy" Recipe, Episode 302

Lamb Burger with Lamb Belly Bacon

Courtesy Wagon Wheel Ranch and Chef Chris Vocci

Lamb Burger Mix

Ingredients

- 2 lbs Ground Lamb
- 1 cup Bread Crumbs
- 1 tbsp Shallot, minced
- 2 tbsp Basil, minced
- 1 tsp Mint, minced
- 1 tsp Garlic
- 1 tsp Black Pepper
- 2 tsp Mesquite Seasoning
- 1 Cracked egg, beaten



Directions

Mix Bread Crumbs, Shallots, Herbs and Spices well. Add liquid egg and mix until evenly moistened.

In a separate bowl, mix Lamb, roasted garlic and bread crumb mix. Mix until evenly incorporated.

Portion 6oz each and shape with burger patty press. Season with Salt and Pepper and grill to preferred temperature.

Lamb Belly Bacon

Ingredients

- 2 Lamb Bellies

- Salt and Pepper to taste

Directions

Smoke for 3 hours. Allow to cool and slice thin.