



## Lamb Sausage Sliders Pickled Red Onion & Fall Spiced Yogurt

by Chef Brian Reyelt of Citizen Public House

### Ingredients:

*For the sausage mix*

- 5 pounds boneless lamb shoulder, cut into 1 inch cubes
- 2 tablespoons toasted fennel seed
- 2 tablespoons toasted coriander seed
- 1 tablespoon red pepper flake
- 1 teaspoon fresh grated nutmeg
- 1/2 bunch mint leaves
- 1/2 bunch parsley leaves
- 1/2 cup potato starch
- salt and pepper

*For the pickled red onion*

- 2 red onions, shaved paper thin
- 1 cup rice wine vinegar
- 1 cup water
- 1/2 cup sugar
- 2 bay leaves
- 1 tablespoon mustard seed
- salt and pepper

*For the fall spiced yogurt*

- 1 cup Greek plain yogurt
- 2 tablespoons powdered sugar
- 1 teaspoon grated nutmeg
- 1 teaspoon grated clove
- zest of 1 orange
- 1/2 cup mint, chopped
- salt and pepper

### Directions:

*For the sausage mix*

1. Combine all the ingredients.
2. Pass the mixture through a meat grinder and mix well. Portion into 3 oz patties and grill to medium/ medium rare.

*For the pickled red onion*

1. Place the shaved onions in non-reactive bowl.
2. Combine all other ingredients in a pot and bring to a boil on the stove. Remove the mustard seeds (reserve for the slaw) and pour the remaining pickling liquid over the red onions. Cover and let sit for 10 minutes or up to 2 weeks in the refrigerator.

*For the fall spiced yogurt*

1. Combine all the ingredients and keep cool until ready to serve.

