



Lamb Sausage Sliders

Pickled Red Onion & Fall Spiced Yogurt

Ingredients: by Chef Brian Reyelt of Citizen Public House

For the sausage mix

- 5pounds 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
- ½ bunch mint leaves
- ½ bunch parsley leaves
- ½ 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
- ½ 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
- ½ 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 stove. Remove the mustard seeds (reserve for the



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.

