

Lamb Sliders

Yields: 48 Sliders

INGREDIENTS:

LAMB BURGER PATTY:

- 1 ½ lb ground lamb
- 1 tsp ground mustard
- 1 tsp onion powder
- 1 tsp cumin
- 1 tsp coriander
- 1 dash fresh thyme
- 1 dash fresh oregano
- 1 dash fresh rosemary
- 1 dash crushed red pepper
- 1 dash white pepper
- ¼ cup couscous, dry
- ¼ cup chicken stock
- 1 ½ tsp kosher salt
- 1 Tbsp. extra virgin olive oil
- 2-3 bag slider buns of choice

Tzatziki SAUCE:

- 16 oz greek yogurt
- ½ cucumber, grated with water
- 2 Tbsp. garlic, chopped
- 2 Tbsp. lemon zest
- 2 Tbsp. mint, fresh, chopped
- 1 dash cumin
- ½ jalapeno, deseeded, minced
- 1 Tbsp. red wine vinaigrette
- Salt and pepper to taste

CHARMOULA:

- 1 preserved lemon (can also be purchased at specialty stores)
- 1 cup olive oil
- 2 Tbsp. minced garlic
- 2 oz parsley, with stems
- 1 Tbsp. cumin
- 1 Tbsp. garma marala

DIRECTIONS:

Charmoula:
Combine all ingredients in a food processor. Add in oil as you go.

Tzatziki:

Combine all ingredients in a large bowl and keep refrigerated until served.

Lamb Patties:

1. Bring chicken stock to a boil and pour over couscous.
2. Cover and let sit for 5 minutes. Fluff with fork when done.
3. Combine all other ingredients for meat patties (minus the buns) and mix thoroughly.
4. Using a 2 oz scoop, begin to portion meat mixture into balls.
5. Form balls into patties and place on a parchment lined sheet tray for the oven or place directly on your grill.
6. Cook to desired temperature.
7. Put charmoula on the bottom of slider bun.
8. Place patty on the bottom slider bun and put a healthy portion of the tzatziki sauce on top. Finish with the top bun. Enjoy!

Tap House

CENTRAL CITY TAP HOUSE KALAMAZOO
& CENTRE STREET TAP HOUSE PORTAGE



EXECUTIVE CHEF, MICHEAL OTIS

Centre Street Tap House - Portage, MI

While attending college, Michael started with Millennium as a dishwasher at Martell's Tavern on the Green. He followed Martell's to the Kalamazoo location after the closing of the Coldwater location, where he realized that not only was Kalamazoo a great fit, but Millennium offered him great advancement opportunities. He quickly moved up from kitchen manager to sous chef, and is now executive chef of Millennium's Centre Street Tap House in Portage, Michigan. One of Micheal's favorite parts about being a chef is the creativity he's allowed to bring to his dishes. Always ask for the "special of the day" when you visit his location and you won't be disappointed.



EXECUTIVE CHEF, BOB MAHANNAH

Central City Tap House - Kalamazoo, MI

Bob has traveled quite a bit in his life, but always ends up missing his hometown, Kalamazoo. Starting out as a dishwasher at age 15, Bob has always had a passion for restaurant life no matter how hard the job. After high school, he turned down an acceptance to the Culinary Institute of Arts in Chicago to study under a respected chef in town and get hands-on experience. After working in several corporate restaurants for several years, Bob sought out the Millennium Group for many reasons. Millennium Group was referred to him as a restaurant group that cares more about their employees as who they are and has a strong finger on the pulse of food trends and food quality. Bob is happy to have found a home in Millennium Group where he can do what he loves and get people to experience food in ways that they never have before.

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