



WINDSETFARMS.COM



## vindaloo lamb burger with cucumber raita

USING DELICIOUS WINDSET FRESCO™ CUCUMBERS

## vindaloo lamb burgers with cucumber raita

This ground lamb mixture can also be served on wooden skewers and served as an appetizer with the cucumber raita as a dipping sauce. **Makes 8 burgers**

1 1/2 lbs	ground lamb
1/2 lb	ground pork
1 Tablespoon	fresh ginger, minced
1	shallot, minced
3 cloves	garlic, minced
1	egg
2 Tablespoons	Vindaloo curry paste*
1 teaspoon	garam masala*
1/2 cup	bread crumbs
1/2 bunch	fresh cilantro, chopped
2 teaspoons	kosher salt

Mix all the ingredients together in a large bowl and form burger patties. Grill and serve with the cucumber raita and burger buns.

\*Can be found in the Indian section of most grocery stores.

### Cucumber Raita

1/2 cup	plain yogurt
1/2	Windset Farms™ <b>Fresco™</b> Cucumber, chopped
2 Tablespoons	fresh cilantro, chopped
1	green onion, chopped
1/4 teaspoon	ground coriander
1/4 teaspoon	ground cumin
1/2 teaspoon	kosher salt

Mix all ingredients in a medium bowl. Chill and serve.



**Executive Chef  
Dana Reinhardt**



For great recipe ideas, please visit [www.windsetfarms.com](http://www.windsetfarms.com)

**Windset Farms™**

**RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT**

