

Hamburger-recipes.com

Greek Burger

This Greek Burger is the real thing. If you enjoy Greek food you must try it. If you have already visited my Burger Making Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the [\(links\)](#) below.

[\(A note on my measuring units\)](#)

Serves 4

For The Patties:

1lb/500g ground mutton or lamb(if you don't have beef will do)

[\(how to grind your own meat\)](#)

1/2 handful black olives finely chopped

1/2 handful crumbled feta cheese

2 pinches dried oregano

a little pepper, fresh ground black is better

a little salt

1 hand fresh bread crumbs

1 egg lightly beaten

1 quarter mutton or beef bouillon/stock cube dissolved in 2 to 3 tablespoons water

For the Rolls:

4 rolls

sliced tomato

thinly sliced onion

a few thin slices of cucumber

1/2 cup 50/50 mixture of mayonnaise and natural unsweetened yoghurt to which 1 crushed clove of garlic is added

Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer [\(how to season meat\)](#).

Make sure the mixture is cool. Divide mixture into 4 equal balls and mold into patties [\(how to mold patties\)](#).

Cook on medium heat under the grill, on the barbecue or in a pan [\(how to regulate cooking temperature\)](#) until the patty is cooked to your preferred degree of doneness or the internal temp reaches 160F/70C [\(when is my patty cooked?\)](#).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in pan) just before the patties are done. Spread the mayonnaise/yoghurt/garlic mixture liberally on the bottom halves of the rolls, add a few slices of cucumber, the patties and the other halves of the rolls.

Bon Appetit!