

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS LIST FOR THE SMOKED & SPICED LAMB MEATBALLS-

1 pound Prairie Street  
Lamb Premium Ground  
Blend

1 teaspoon fennel seed,  
crushed

1 teaspoon dried  
oregano

1 teaspoon capers,  
roughly chopped

1 tablespoon za'atar

1 teaspoon fresh cilantro,  
finely chopped

1 teaspoon fresh parsley,  
finely chopped

1 teaspoon fresh  
scallion, finely chopped

Freshly ground black  
pepper

Kosher salt

## INGREDIENTS LIST FOR THE TAHINI BASE SAUCE FOR

### Preparation

- 1 Fire up your smoker and set it to 225°F / 107°C.

### Cook

- 2 In a mixing bowl, combine all of your ingredients for your lamb meatballs. Using your clean hands, gently combine the ingredients being careful not to overmix. Roll your meat into balls and place on a racked sheet pan.
- 3 In a separate mixing bowl, combine all of your ingredients for your lamb burgers. Using your clean hands, gently combine the ingredients being careful not to overmix. Pack your lamb into four burgers and place on the racked sheet pan with your lamb meatballs.
- 4 Place your seasoned lamb meatballs and burgers in your 225°F / 107°C smoker. Let your meatballs cook to an internal temperature of 150-160°F / 65-70°C and your burgers cook to an internal temperature of about 145-155°F / 62-68°C. This will take about 30 to 45 minutes. Once cooked, remove from the smoker and let them rest for about 15 to 20 minutes.
- 5 While your lamb is resting, mix your sauces. In one bowl thoroughly combine all of your ingredients for your Tahini Based Sauce. In a separate bowl thoroughly combine all of your ingredients for your Lamb Burger Sauce.

### Plating

- 6 Serve your Smoked & Spiced Lamb Meatballs over a generous spoonful of the Tahini Based Sauce with a few extra pomegranate seeds for garnish. Serve your Smoked & Spiced Lamb Burgers on a bun of your choice, with lettuce, red onion, and a generous slathering of the Lamb Burger Sauce.

Bete'avon!

## LAMB MEATBALLS-

1 cup tahini

½ lemon, juice

½ teaspoon ground  
cumin

½ teaspoon ground  
coriander

1 teaspoon cilantro,  
finely chopped

1 tablespoon  
pomegranate seeds,  
divided

## INGREDIENTS LIST FOR THE SMOKED & SPICED LAMB BURGERS-

1 pound Prairie Street  
Lamb Premium Ground  
Blend

1 teaspoon thyme, finely  
chopped

1 teaspoon rosemary,  
finely chopped

2 cloves garlic, minced

Freshly ground black  
pepper

Kosher salt

4 buns

## INGREDIENTS LIST FOR THE

## LAMB BURGER SAUCE-

1 tablespoon  
mayonnaise

1 teaspoon dijon mustard

½ lemon, juice and zest

1 teaspoon parsley and  
scallion, chopped

Freshly ground black  
pepper