

DOUBLE GOAT BURGER & HERBS

Serves 4

Ingredients:

1 LB Stryker Farm ground goat meat
2 cloves garlic, minced
1 TSP fresh oregano, chopped
1 TBSP fresh mint, chopped
½ cup bread crumbs
5 TBS olive oil
Salt and pepper, to taste
1 lemon, quartered
plain chevre
challah rolls

For the herb topping:

3 medium firm ripe tomatoes, diced into small cube
2 scallions, trimmed and very thinly sliced
a handful of flat leaf parsley
2 cups mint leaves
1/4 TSP ground cinnamon
1/2 TSP ground allspice
1/4 TSP finely ground black pepper
salt to taste
juice of 1 lemon, or to taste
2/3 cup extra virgin olive oil

These goat burgers are served with a complimentary herb topping that is similar to middle eastern tabbouleh. The soft and chewy challah rolls allow the flavors to shine.

Instructions:

1. Combine goat meat, garlic, oregano, mint, bread crumbs, olive oil, salt and pepper in a bowl. Mix well with your hands, divide, and form into four patties.
2. Allow the patties to chill in the refrigerator for a half hour.
3. In the meantime, prepare the herb topping.
4. Dice the tomatoes and place in a strainer over a bowl. Allow the juices to drain.
5. Using a very sharp knife finely slice the mint and parsley. The goal is to end up with very slender strips and not to bruise the herbs.
6. Empty the tomato juice from the bowl. Add the slivered herbs, chopped scallions, dried spices, lemon juice and olive oil to the tomatoes.
7. Toss well with tongs.

8. When the patties are sufficiently chilled, light the grill.
9. Preheat the grill to a medium high heat.
10. Lightly oil the grate. Transfer patties onto the grill.
11. Cook about 4 minutes on each side. This will provide a medium well burger depending on the thickness of the patties. You can always test the inside of one to see if it's a desirable doneness. Toast the buns for a minute towards the end of the cooking process.
12. Take the patties off the grill, place them on a plate, and douse with freshly squeezed lemon juice.
13. Assemble the burgers on the rolls. Add a smear of goat cheese, and top with the fresh herbs.

The goat meat comes out deliciously juicy. Unlike the tangy and pungent chevre, the goat flavor is quite delicate; something refreshingly different from a regular burger.