



# MAINES

PAPER & FOOD SERVICE, INC.

## Lamb Slider with Cheddar

### Ingredients

Yield: 2 ea. Or 3 servings

#### Lamb Slider

1 # Ground Lamb  
t.t Salt  
t.t. Black pepper  
1 ea. Shallot, fine dice  
1/4 bunch Parsley, chopped  
2 ea. Garlic clove, minced  
6 ea. Dinner roll  
6 ea. Cheddar cheese, slices  
As needed: Pickled red onion, garnish  
As needed: Fresh spinach, garnish  
As needed:

#### Pickled Onion Yield: 1 pint

1 ea. Red onion, medium, thinly sliced  
1/4 c. Red wine vinegar  
1/4 c. Water  
1 Tlb. Sugar, granulated

#### Greek Sriracha Sauce Yield: 1 cup

8 oz. Greek yogurt, plain  
1/2 ea. Cucumber, peeled, seeded, minced  
t.t. Sriracha sauce

#### Avocado Fries Yield: 3 Servings

2 ea. Avocados, ripe, 1 inch slices  
1 ea. Egg  
1 Tlb. Water  
1/3 c. Flour all-purpose  
1/2 c. Breadcrumbs  
t.t. Salt  
t.t. Black pepper, café

### Preparation Instructions:

#### Lamb Slider

1. In a mixing bowl combine the ground lamb with salt, pepper, shallots, parsley, and garlic. Mix well and form into six equal sized patties.
2. Grill, pan fry or bake the sliders until brown and cooked though to desired temperature. Add the cheese and let melt while still on the heat
3. Add to a dinner roll and top with onion, spinach and dollop of Greek Sriracha sauce.

#### Pickled Onion

1. In a small sauce pot add the vinegar, water and sugar. Heat until sugar is dissolved. Remove from heat.
2. In a small bowl add pickling water to sliced onions. Cover and refrigerate until service

#### Greek Sriracha Sauce

1. In a small mixing bowl combine the yogurt with Sriracha sauce as desired temperature.

#### Avocado Fries

1. Preheat oven to 425 degrees.
2. Cut avocado into slices and reserve.
3. Set up a breading station (flour, egg wash and breadcrumbs) Put avocado slice in flour, then egg wash and then breadcrumbs. Put onto a lined baking sheet pan.
4. Once all the slices have been coated, season with salt and pepper. Mist with olive oil and bake until brown and crispy.
5. Serve immediately with Greek Sriracha Sauce