

Recipe – Curried Lamb Meatloaf or Burgers

Ingredients:

- 1 lb ground lamb
- 1 egg
- 1 onion, chopped fine
- 1 heaping TBS Patak's Garlic Pickle Curry Paste
- OR
- 3 TBS olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 TBS curry powder

Directions:

If using the Patak's garlic pickle, mix it in thoroughly with the ground lamb, onion and egg. To make your own curry paste, heat olive oil in frying pan, add onion, garlic and curry powder and fry until the onions are soft and translucent.

Mix the curry paste in thoroughly with the ground lamb.

For making meat loaf:

Form lamb mixture into 2 small loaves in a roasting pan.

Bake at 375 for 40 minutes.

For making burgers:

Form lamb mixture into 4 burgers.

Cook as you would hamburgers

Serves 4.