

## Recipe – Curried Lamb Meatloaf or Burgers

### Ingredients:

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

### Directions:

If using the Patak's Curry Paste, mix it in thoroughly with the ground lamb and egg

To make your own curry paste, heat olive oil in frying pan, add onion, garlic and curry powder and fry till the onions are soft and translucent

Then mix this 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 to 6 burgers

Cook in a covered fry pan for 10 to 15 minutes or until cooked through

Serves 4