

Lamb Sliders

Recipe By *Moshe Bloch*



Cooking and Prep:  20
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Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

These compact sliders feature grilled lamb patties seasoned with cumin, garlic, and balsamic glaze, fried pastrami, and fresh avocado slices.

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Ingredients (19)

Sliders

- 1 pound ground lamb
- Gefen Pink Himalayan Salt
- fresh ground Gefen Black Pepper
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- Tuscanini Balsamic Glaze, for glazing

- 1 package **Meal Mart Pastrami**
- 1 baguette, sliced
- oil or mayo, for brushing
- 1 avocado

Thousand Ranch Dressing

- 1 cup mayonnaise
 - 1 tablespoon apple cider vinegar
 - ketchup
 - lemon juice
 - 1 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 2 teaspoons dried parsley
 - 2 teaspoons dried dill
 - fresh chopped chives
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Start Cooking

Prepare the Sliders

1. Season lamb with salt, pepper, cumin, and garlic powder. Form into slider-size patties.
2. Grill your patties on a high heat skillet three minutes on each side.
3. After grilling and before serving, lightly glaze the patties with Tuscanini Balsamic Glaze and sear for 30 seconds on each side in a hot pan.
4. Crisp up Meal Mart Pastrami on the hot skillet, making sure to separate each slice.
5. Toast your sliced baguette in a hot pan with a light brush of oil or mayo.
6. Prepare the Thousand Ranch Dressing: Combine all ingredients in a small bowl.
- 7.

Construct your slider. Smear the Thousand Ranch Dressing on both sides of the bread (you will have leftover dressing). Lay a strip of pastrami, a slider, and an avocado slice.

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