

Spicy Lamb Sliders

Summer may be coming to a close, but there's still time for grilling. If you would rather cook inside, use a stovetop grill pan.

Makes 8 sliders

1 pound ground grassfed lamb
1 bunch green onions, white and light green parts only, minced
1 clove garlic, minced
2 jalapenos, seeded and minced
1 teaspoon ground cumin
1 teaspoon Kosher salt
1/4 teaspoon freshly ground black pepper
1 tablespoon hot sauce
2 ounces Monterey jack cheese, cut into eight 1/2-inch cubes
3 tablespoons olive oil
8 small hamburger or slider buns, halved

Preheat a gas or charcoal grill.

Combine the lamb, green onions, garlic, jalapenos, cumin, hot sauce, salt and pepper in a medium bowl.

Form the mixture into 8 patties each 2 1/2 inches in diameter and 1/2-inch thick.

Press a cube of cheese into the middle of each patty and form the meat around the cheese to cover.

Brush the patties with the oil and grill until cooked through, 5 to 6 minutes per side.

Let the patties rest for 2 minutes.

Place the patties in the buns and serve.