



WILD. NATURAL. SUSTAINABLE.

# Ostrich Burgers with Tzatziki and Homemade Buns

Prep Time: 3 hours • Yields: 6 servings

## Ingredients:

- 1 cup Greek yogurt
- 1 tbsp. fresh lemon juice
- 1 tsp. fresh lemon zest
- 1 English cucumber, seeded, grated and drained
- 2 garlic cloves, minced
- 2 tbsp. dill, chopped
- Salt and pepper to taste
- 2 packages of Fossil Farms Ostrich Burgers
- 2 cups warm water
- 1 ½ tbsp. active dry yeast
- ¼ cup vegetable oil
- 2/3 cup white sugar
- 1 ½ tsp. salt
- 6 cups bread flour

## Equipment:

- Small mixing bowl
- Large mixing bowl
- Sheet pan
- Baking brush
- Grill or cast iron pan

## Method:

1. Prepare tzatziki one day ahead of making the burgers to maximize the flavors of the sauce. Mix the first seven ingredients in a small bowl to blend the ingredients for the tzatziki evenly.
2. Cover with plastic wrap and refrigerate.
3. To prepare the homemade buns, dissolve sugar and warm water in a large bowl. Then, stir in yeast. Proof until yeast resembles a creamy foam.
4. Mix salt and oil into the yeast, and add in flour, one cup at a time.
5. Once the dough comes together, knead on a lightly floured surface until smooth.
6. Mix salt and oil into the yeast, and add in flour, one cup at a time.
7. Place dough in a well oiled bowl and turn it over a few times to coat the dough with oil. Cover bowl with a damp cloth or plastic wrap let stand for about an hour or until it's almost doubled in size.
8. Punch dough down after it's sufficiently risen and take out of bowl. Knead for a few minutes and then divide into six rounds.
9. Line a sheet tray with parchment paper and place rounds on it. Brush the tops with olive oil and sprinkle sesame seeds onto the buns. All to rise while sitting on tray for about 15-30 minutes
10. Bake at 350°F for 30 minutes.
11. For best quality, grill or cook your Ostrich Burgers in a cast iron to medium rare. If desired, melt your favorite cheese on burger before pulling off the heat. Spread the tzatziki on your buns and top the burgers with sprouts and roasted tomatoes!

