

Lamb Patties



Serves 4 Prep 5 mins

Cooking 10 mins

Easy

Ingredients

453g lean minced lamb

1/2 level tsp salt

1/4 level tsp pepper

8 rashers streaky bacon

1. Mix the minced lamb with salt and pepper. Shape into 4 flat cakes about 2½ cms thick. put two rashers side by side and wrap around the patty.
2. Grill the patties slowly on medium heat for about 20 to 25 minutes, turning once. Serve hot.
3. **Accompaniments:**
4. Either marrow and tomatoes cooked together, green beans or peas, stuffed green peppers or baked stuffed tomatoes, potatoes and cheese sauce.
5. **Remainders:** Serve cold with salad or as a filling for bread rolls