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# Kona Coffee Rub Lamb Sliders

## Description

Enjoy this recipe as a crowd-pleasing appetizer for your next party.

Total time: 1 hr Yield: 12 Servings

## Ingredients

1 lb ground lamb (ground beef or pork can be substituted)  
8 oz button mushrooms (stems removed, caps minced)  
1/3 cup onion (minced)  
2 clove garlic (minced)  
2 tsp ginger (minced)  
1 Tbsp oyster sauce  
2 Tbsp cilantro (minced)  
2 tsp Sriracha chili sauce (can be left out if you prefer a milder rub)  
12 small buns or rolls  
1/2 tsp cumin seeds  
1/2 tsp coriander seeds  
1/2 tsp cardamon seeds  
1/2 tsp fennel seeds  
1/2 tsp mustard seeds  
1 Tbsp whole bean 100% Kona Coffee  
1/2 tsp garlic salt  
1/4 tsp ground black pepper  
1 red onion (small)  
2 tomatoes (small)  
2 cup arugula

Prep Time: 1 hr Total Time: 1 hr

## Instructions

In large bowl add the ground lamb, minced mushrooms caps, onions, garlic, ginger, oyster sauce, cilantro, and Sriracha sauce. Mix the ingredients gently, being careful not to overwork the meat. Form the mixture into 12 mini burgers and place them onto a cooking sheet lined with waxed paper or parchment paper.

For the Kona coffee rub place all spices (seeds) into a sauté pan and toast over medium heat for 1 to 2 minutes until the seeds start popping around the pan. In a coffee grinder place whole coffee beans along with the toasted spices, garlic salt and pepper and grind into a fine powder. Add the rub generously to

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each side of the lamb burgers. Heat a large nonstick griddle pan over high heat, and cook the burgers 2 to 3 minutes each side, depending on your desired level of doneness. Meanwhile, cut your buns or rolls in half and your onions and tomatoes into thin slices. Assemble your burgers with the lamb on the bottom followed by the onion, tomato, and arugula. Enjoy as a crowd-pleasing appetizer for your next party.

**Recipe brought to you by:**

Chef Ryan Covert

**Source:**

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