



# V E N I S O N   B U R G E R

## Ingredients:

- 1 lb. ground venison meat
- 2 tsp. balsamic vinegar
- 1/2 tsp. worcestershire sauce
- 1 tsp. garlic powder
- 1/2 tsp. onion powder
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 tbsp. grated butter



## Instructions:

1. Preheat the grill to medium high heat if you plan to grill venison burgers (450-500°F).
2. Take a sizable pan (ideally one made of cast iron) and place it on the appropriate burner if you cook on a stovetop. Remember to heat the pan for 3 to 5 minutes before cooking.
3. Add ground venison, balsamic vinegar, worcestershire sauce, garlic powder, onion powder, salt, and pepper. Mix well.
4. Add roughly 2 tablespoons grated butter just before forming the venison burger patties.
5. Make 4 equal-sized balls of the meat, and make burger patties. To catch some of the juice, make a divot on the top of the burgers.
6. Cook the burgers for anywhere from 5-8 minutes per side on the grill or in the hot pan. Just one turn will be enough to give the burgers a lovely crust.