

Chipotle Venison Burger

DESCRIPTIONS

If your processor hasn't added some fat to your venison burger, mix in 20 – 30 percent additional fatty ground beef or pork.

4 servings

1 1/2 lbs ground venison
1/4 cup yellow onion, minced
3 garlic cloves, minced
2 Tbls brown sugar
1 tsp Kosher salt
1 tsp black pepper
1 Tbl dried Italian seasoning
2 Tbls chipotle chilies with adobo sauce, minced
(look for the small can in the Hispanic section of your market)
4 slices pepper jack cheese
4 sturdy burger buns or Kaiser rolls
4 large lettuce leaves
4 slices tomato

INSTRUCTIONS

Combine ground venison with next 7 ingredients and mix well. Form into 4 patties about 3/4-inch thick. Place on a white-hot, well-oiled barbecue grill and brown evenly on both sides, about 4 minutes per side. Melt cheese over top before removing from grill. Place in buns with lettuce, tomato and your choice of condiments.

Cooking Tip: You can make burgers out of any type of waterfowl as well. Just place chopped meat in a food processor and pulse until it is about the size of a garbanzo bean. Blend with ground pork or beef.