

Mike's Everyday Home Made Venison Burger



INGREDIENTS:

- 500g/1 lb of Ground Venison (good for 4 burgers) – 1 Pack from Deer Box
- Salt to taste
- A handful of finely chopped Shallots
- 1 or 2 finely grated cloves of Garlic
- 2 tbsp of grated Parmesan
- A handful of finely chopped Parsley
- A squidge of hot sauce (Mike's favourite is Cholula)
- A squidge of Ketchup
- 4 Brioche Buns
- Watercress lettuce
- Smoked streaky Bacon (a slice or two per burger)
- A handful of your favourite Cheese per burger, grated

METHOD:

1. Mix your ground venison - ground twice with a medium blade with salt to taste (and by this I mean mix it in a pinch at a time and taste a tiny bit of the raw mix as you go... this may inspire a venison tartare!)

2. Add a handful of finely chopped shallots and one or two finely grated cloves of garlic – again to your taste
3. Add grated Parmesan, a handful of finely chopped parsley, a squidge of hot sauce and a squidge of Ketchup (A squidge is technically measured as one full squeeze of the bottle...ish)
4. Mix it well with your gloved hands (not your driving gloves!)
5. Form the mix into four mighty patties and fry them on a hot skillet until cooked
6. I serve my burgers on toasted brioche buns with more grated cheese, smoky bacon rashers, and watercress lettuce