

You will not believe how great you can cook wild game.

RECIPE 6

Grinding Venison Burger with 40% Pork



Estimate the amount of Venison to be ground.
Purchase 30-40% of venison weight in fair quality pork cuts.
Cut Venison and pork into 1" x 1" strips.
Run meat parts through grinder, mixing pork and venison as you grind.
Grind meat a second time. Adding spices before second grind if wanted.
i.e. Italian, Bratwurst, Breakfast...

I package 1lb of burger in a quart, plastic zipper freezer bag and freeze flat. Cover with freezer-paper for long term storage, the plastic gets brittle and cracks open when handled in the freezer.

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www.WildThingsShow.com



For the best grilled venison burgers you will ever make, add your preferred seasonings before freezing.

I use this same recipe for elk and antelope.

Use a deep freeze style freezer NOT a frost free freezer for long term storage. The frost free cycle causes freezer burn.

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P.S. Never heat game meat in a microwave.