



Cut at the line for a 4x6 Recipe Card

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Moose Burgers

(Dinner, None)

Ingredients:

- 2 1/2 lbs moose meat
- 6 slices double-smoked bacon
- 1 medium onion, minced
- 1 tbsp garlic, minced
- 1/2 tsp fresh rosemary, minced
- 1 tsp fresh thyme, minced
- 3/4 tsp black pepper
- 1 tsp celery salt
- 1/2 tsp salt
- 3 eggs
- 2 cups fine breadcrumbs
- Extra virgin olive oil

Directions:

Grind moose meat and bacon together. Preheat grill. Add all the remaining ingredients (except oil) to the meat and thoroughly mix. Divide meat into 8 equal portions and form into patties. Brush each side with extra virgin olive oil and place on a very hot grill. Cook each side for 6-8 minutes, until the internal temperature reaches 160F-165F. Serve each on a fresh bun with your favourite toppings. Makes 8 burgers.

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