

How to Make the BEST Burger – Wild Game Edition

Prep Time: 5-minutes

Cook Time: 15-minutes

Total Time: 20-minutes

Serves: 2

NOTE:

Ingredients

For the Patty

- 2 ½ pound patties
- Kosher Salt
- Black Pepper
- 1 Tablespoon Olive Oil

For the Burger

- 2 Burger Buns
- ½ Tablespoon Butter
- ¼ cup Arugula
- ½ cup Caramelized Onions
- 2 Tablespoons Mayonnaise

Method

Pan Cooking Your Burger

1. Pre-heat your pan over medium heat
2. Add enough Olive Oil to coat your pan.
IMPORTANT Olive Oil will burn at too high a heat – be sure to not overheat your pan.
Use butter if you prefer to cook at a higher temperature.
3. Season your patties both sides with salt & pepper.
4. Add your patties to the pan – allow to cook fully for about 6-8 minutes per side.
Thinner patties will cook more quickly – thicker patties allow for more time.
5. Cook your patties to your preferred serving temperature.
USDA Recommended 'Safe Serving' Temperature is 160 degrees.
 - a. Rare – 120-125 degrees
 - b. Med Rare – 130 – 135 degrees
 - c. Medium 140-145 degrees
 - d. Med well 150-155 degrees
 - e. Well done – 160 – 165 degrees
6. Remove from heat – allow to rest while you prepare your buns

Preparing Your Buns

1. Add butter to the same pan you cooked your patties in.

2. Place buns open face down onto the pan and move around to soak up butter from the pan
3. Allow buns to toast for a short period of time
4. Remove from heat
5. Add Mayonnaise, Carmelized Onions & Greens to your burger bun
6. Add any additional condiments you prefer (Mustard, ketchup, pickle, etc.)

Serve

Place your patties onto your prepared buns and serve immediately.

Pair with some home cut french fries, your favorite buds & suds.