



Game Burger

You will need:

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| 1 large onion, finely diced | 100g of coriander, chopped |
| 1 garlic clove, crushed | 1 tsp of ground cumin |
| 720g of minced game | 1 egg |
| 4 slices of streaky bacon, minced | 1 tsp of salt |
| 100g of flat-leaf parsley, chopped | 1 tsp of pepper |



- Sweat down the onions with the garlic in hot oil in a pan for 5 minutes, then transfer to a large bowl, and allow to cool. We prefer rapeseed oil which can be flavoured.
- When cool, add the game, bacon, parsley, coriander, cumin, egg and some salt and pepper to a bowl and mix well.
- If you need to check the seasoning, take a little of the mixture and cook in a hot frying pan so that you can then taste.
- Depending on your personal requirements you can add your personal preference for seasoning. You may like chillies, sundried tomatoes, fruit or some other favourite to the mix.
- Divide the mix into 4 -5 burgers by shaping them in your hands. An ice cream scoop helps if you want uniform portions. Squeeze the burger mix to remove trapped air to prevent breaking up on cooking and shape into patties of your chosen thickness.
- Cook the burger in a pan or on the BBQ for 5 minutes on each side so that they are still pink in the middle - they can be cooked more if you wish. Serve on toasted ciabatta buns, topped with the pickled cucumber and ketchup.

