



Blue Cheese Stuffed, Bacon Wrapped Venison Burger

A Decadent Twist on a Classic!

INGREDIENTS

2 pounds *Highland Farm* ground venison or elk
4 Tbsp Blue Cheese Crumbles
1/2 cup Yellow Onion, diced
1 Tbsp Seasoned Salt or
Favorite Burger Seasoning
1 Tbsp Worcestershire Sauce
4 pieces of Highland Farm bacon (One for each burger!)



INSTRUCTIONS:

1. Start grill and heat up to 400-425 degrees. Combine ground venison with onions, seasoning and worcestershire sauce.
2. Form 8 even balls of meat. Flatten out to create burger patties, making sure the patty is thin enough to cook but not so thin it will fall apart.
3. Make a small depression in 4 of the patties and add 1 Tbsp of blue cheese to each depression.
4. Top each patty with cheese crumbles with a plain patty. Slowly and carefully work the edges of the patties together until they are combined into one patty with cheese in the middle. You will have four stuffed patties when you are done. (Tip: If smaller burgers are desired, portion the meat out into 10 or more ball in first step)
5. Tightly wrap a slice of bacon around each stuffed burger. If necessary, secure the bacon in place with a toothpick or skewer. Place burgers on the grill.
6. Grill the burgers on each side for 6 minutes each at 400-425 degrees. Grill to an internal temperature of 150 degrees.
7. Top your burger with favorite toppings - we love fresh lettuce, tomato, olives and more crumbled blue cheese! Serve on a toasted bun!

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