

RECIPE

# Maple Waterfowl Burgers



Prep Time **20 minutes**

Cook in **10 minutes**

Serves **8 people**

## Ingredients

\*Weights Listed makes about 8 Burgers

- Duck or goose breast (roughly 1.5 lbs)
- 8x Maple Bacon Strips
- 8x Cheese Slices (Cheddar)
- Lettuce
- Burger Buns
- Condiments

## Preparation

1. **Prepare the Burgers** To begin, grind up the goose or duck breasts as well as the bacon into a large bowl. Mix the meat together evenly. Using your hands or a burger press, form the burger patties into the size you prefer.
2. **Season the Burgers** Sprinkle Salt, Pepper, and Dill Seasoning on the burgers.
3. **Begin Cooking** On a grill, or the stove, preheat to medium heat and place the burgers on it.
4. Cook until medium rare (125-135 Degrees F) let rest for 3-5 minutes.
5. While using the buns of your choice, top the burger with lettuce and your desired condiments!

## Tips

These burgers are Juicier and have an abundance of flavor when compared to beef burgers. Give them a try and we guarantee you won't be disappointed!