



Venison Bacon Burgers

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr

Description

These tasty juicy venison burgers make a change from normal beef patties

Ingredients

- - 6 slices bacon
- minced - 2 tablespoons olive oil - 2 shallots
- minced - 1 teaspoon minced garlic - 2 pounds ground venison - 1 tablespoon Worcestershire sauce - 1 tablespoon chopped fresh parsley - salt and pepper to taste - 1 large egg
- beaten to mix - 6 hamburger buns

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Cook bacon in a skillet over medium heat until browned and crispy. Dotdash Meredith Food Studios Pour bacon and grease into a heatproof bowl and allow to cool. Dotdash Meredith Food Studios Heat oil in a skillet. Add shallots and garlic. Cook and stir until softened
2. about 3 minutes. Dotdash Meredith Food Studios Mix with bacon. Dotdash Meredith Food Studios Mix venison with cooled bacon mixture. Season with Worcestershire sauce
3. parsley
4. salt
5. and pepper. Stir in egg until evenly combined. Refrigerate for 20 minutes. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat. Shape venison mixture into 6 patties. Dotdash Meredith Food Studios Grill to desired doneness. Serve on toasted hamburger buns with your favorite toppings. Dotdash Meredith Food Studios