



## Venison Burgers

Savannah · 30/09/2024



### Prep Time

2 hrs 5 mins

### Difficult

Medium

### Servings

2 hrs 55 mins

### Description

My sons coworker gave us some fresh venison earlier this year I sectioned it and froze it Recently I ground some of the frozen meat mixed it with pork and cooked these delicious venison burgers in the oven My husband and son raved about them

### Ingredients

- - 1 ½ pounds venison meat
- cut into 1-inch chunks
- partially frozen - ¾ pound fatty pork butt
- cut into 1-inch chunks
- partially frozen - 2 tablespoons unsalted butter - 1 ½ cups diced onion - 1 cup diced button mushrooms - 1 pinch salt - ½ cup plain Greek yogurt - 1 tablespoon Worcestershire sauce - 1 tablespoon coarsely ground black pepper - ½ cup mayonnaise - 2 tablespoons steak sauce - 1 tablespoon Worcestershire sauce - 1 ½ teaspoons lime juice - 6 teaspoons softened butter
- or as needed - 6 hamburger buns
- split - ¼ teaspoon salt
- or to taste - 6 (1/4 inch thick) slices tomato - 12 slices pepper Jack cheese

### Instructions

1. Make the burgers: Grind partially frozen venison meat and pork butt together using a meat grinder or food processor; transfer to a large bowl. Cover and refrigerate for at least 1 hour. Melt butter in a skillet over medium-low heat. Add onion
2. mushrooms
3. and salt; cook and stir until onion is soft and translucent
4. 5 to 10 minutes. Remove from the heat and cool
5. about 5 minutes. Add onion mixture to ground meat. Add yogurt
6. Worcestershire sauce
7. and pepper and mix until just combined. Form mixture into six patties and arrange on a large plate. Cover and refrigerate for at least 1 hour. Meanwhile
8. make the sauce: Mix mayonnaise
9. steak sauce
10. Worcestershire sauce
11. and lime juice together in a bowl until smooth. Cover and refrigerate until serving time. Preheat the oven to 225 degrees F (110 degrees C). Spread 1/2 teaspoon butter onto the inside of each split bun. Remove burgers from the refrigerator and season both sides with salt. Heat a skillet over low heat; cook buns
12. buttered-sides down
13. in the heated pan until lightly browned
14. 3 to 5 minutes. Transfer buns to a baking sheet and keep warm in the preheated oven. At the same time
15. heat a large
16. nonstick skillet over medium heat. Add burgers and cook until the desired degree of doneness is reached
17. 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Top each burger with a tomato slice and 2 slices pepper Jack cheese. Remove skillet from the heat and cover until cheese is slightly melted
18. about 5 minutes. Spread 1 to 2 tablespoons sauce onto the inside of each bun bottom. Top with burgers and bun tops.