

## Organic Venison Burger

A tasty traditional venison burger with a hint of tomato and garlic.

### Method

Ingredients	%	Example Batch (g)
1 ORGANIC VENISON BURGER 1KG, SJ# OG30130/1	10.0%	1,000
2 VENISON 80/20 VL	80.0%	8,000
3 ICED WATER	10.0%	1,000
	<b>100%</b>	<b>10,000</b>
1 Mince meat through a 5mm plate		
2 Add seasoning and mix		
3 Add water and mix again		
4 Re-mince through a 5mm plate		
5 Press into required size of burgers		

### Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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