

Hinds and Haunches



Mexican Burgers



4 servings

1 lb lean minced venison, crumbled

1 packet [approx 1 ¼ oz] taco seasoning mix

2 tablespoons water

8 slices [1 oz each] Cheddar or American Cheese

4 hamburger buns split

4 slices tomato

4 lettuce leaves

¼ cup salsa

¼ cup sour cream

1. In medium mixing bowl combine venison, seasoning mix and water. Shape mixture into four ½ inch thick patties.
2. Heat 12 inch nonstick skillet over medium heat. Spray skillet with non stick vegetable cooking spray.
3. Add patties. Cook for 6 to 8 minutes, or until meat is desired doneness, turning patties over once.
4. Remove from heat. Top each patty with 2 slices cheese.
5. Place patties in buns with tomato slices, lettuce leaves, salsa and sour cream.