

## Hinds and Haunches



### Reuben Burgers

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4 Servings

1/4 cup Thousand Island salad dressing

2 pita pocket loaves, cut in half crosswise

1 lb lean minced venison, crumbled

1 teaspoon caraway seed

1/4 teaspoon salt

1/4 teaspoon pepper

4 slices (1 oz each) Swiss cheese

1 can (8 oz) sauerkraut, drained

1. Spread dressing evenly inside pita pockets. Set aside
2. In medium mixing bowl, combine venison, caraway seed, salt and pepper. Shape mixture into four 1/2 inch thick patties.
3. Heat 12 inch non stick skillet over medium heat. Spray skillet with nonstick vegetable cooking spray.
4. Add patties. Cook for 6 to 8 minutes, or until meat is desired doneness, turning patties over once.
5. Top each patty with 1 slice cheese. Place 1 patty in each pita pocket with sauerkraut