



WILD. NATURAL. SUSTAINABLE.

# Elk Bruschetta Burgers with Parmesan Cheese Crisp

Prep Time: 25 minutes • Yields: 4 servings

## Ingredients:

- 1 pkg. Fossil Farms' Elk Ground, 1 lb.
- 1 tomato, chopped
- 2 cups shredded Parmesan cheese
- 2 tbsp. chopped fresh basil
- 1 clove garlic, finely minced
- 1 tsp. balsamic vinegar
- 1 tbsp. extra virgin olive oil
- 1 tbsp. burger seasoning
- 8 slice sourdough bread
- 2 ½ tbsp. extra virgin oil for bread

## Method:

1. Combine tomato, 2 tablespoons of Parmesan cheese, basil, garlic, vinegar and 1 teaspoon olive oil in a small bowl. Set aside.
2. Gently shape elk ground meat into four ½ inch thick burgers. Season burgers on both sides with 1 tablespoon seasoning. Set aside.
3. Preheat oven to 400°F to cook Parmesan cheese crisp.
4. Pour a heaping tablespoon of Parmesan onto a silicone or parchment lined baking sheet and lightly pat down.
5. A silicone baking sheet is highly recommended.
6. Repeat with the remaining cheese, spacing the spoonfuls about a ½ inch apart.
7. Bake the cheese for 3 to 5 minutes or until golden and crisp. Cool.
8. Add burgers to the grill over direct medium heat, 350-450°F, with the lid closed as much as possible, until the internal temperature reaches 135°F for medium rare.
9. Cook the elk burgers for 8 to 12 minutes, turning each burger once.
10. Near the end of the cooking time, lightly brush both sides of the sourdough bread with olive oil.
11. Grill for 3 to 4 minutes, turning once, until bread is lightly toasted.
12. Place burgers on bread; top with tomato mixture and additional slice of grilled bread. Enjoy!

## Equipment:

- Indoor/Outdoor grill
- Small bowl
- Silicone baking sheet
- Measuring spoons
- Parchment lined
- Meat thermometer
- Food brush

