



WILD. NATURAL. SUSTAINABLE.

# Kangaroo Burgers

Prep Time: 25 minutes • Yields: 3-4 servings

## Ingredients:

1 pkg. Fossil Farms' Kangaroo Ground, 1 lb.

½ small onion, minced

5 sprigs thyme leaves, chopped

½ cup water

½ tsp. lemon zest

Salt & black pepper to taste

½ tsp. caraway seeds

1 ½ tsp. vegetable oil

3 sandwich buns, split

3 leaves lettuce

3 thick slices tomato

## Optional:

1 pkg. Fossil Farms' Kangaroo Burgers, 3 x 5.3 oz. (1 lb.)

## Method:

1. Mix the ground Kangaroo, minced onion, caraway seed, thyme, and lemon zest together in a bowl; season with salt and pepper.
2. Shape the mixture into 3 balls and flatten.
3. Heat the oil in a skillet over medium heat; cook the burgers in the hot oil until desired temperature is reached. We recommended medium-rare, or 130°F.
4. Cook for 3-4 minutes per side for medium-rare. An instant-read thermometer inserted into the center should read 130°F.
5. Serve the burgers on the split buns with lettuce and tomato.

## Equipment:

Stove or Grill

Measuring spoons & cups

Medium bowl

Meat thermometer

Cast iron skillet

