



WILD. NATURAL. SUSTAINABLE.

Kimchi-Kraze Elk Burger

Prep Time: 30 minutes • Yields: 3 servings

Ingredients:

1 pkg. Fossil Farms' Elk Burgers,
3 x 5.3 oz, 1 lb. pkg.

½ tsp. ground cumin

½ tsp. salt

¼ tsp. black pepper

¼ tsp. garlic powder

3 slices of Swiss cheese

3 sesame seeded potato buns,
toasted

2 tbsp. spreadable butter

1 head of Bibb lettuce

½ cup kimchi

(store-bought or homemade)

Optional:

½ tsp. vegetable oil

Method:

1. Place the Elk burgers on a small baking tray and season with salt, black pepper, cumin, and garlic powder on both sides.

2. Heat a grill or skillet over medium-high heat. If using a skillet, lightly oil it to prevent sticking.

3. Place the Elk burger patties onto the grill or skillet. Cook for about 3-4 minutes on each side, or until medium. During the last minute of cooking, place a slice of Swiss cheese on top of each patty and allow it to melt.

4. While the burgers are cooking, toast the sesame potato buns either on the grill or in a toaster. Once toasted, spread a thin layer of butter on the cut sides of each bun.

5. To assemble the burgers, place the Elk patty with melted Swiss cheese on the bottom half of each bun. Then, place a leaf of Bibb lettuce on top of the Elk patty.

6. Add a generous spoonful of kimchi on top of the Bibb lettuce. Finally, place the top half of the bun over the kimchi to complete the burger.

7. Serve immediately while still warm, and enjoy the unique combination of flavors and textures!

Equipment:

Measuring cups and spoons

Small baking tray

Grill or Stove

Small bowl

Spatula

Toaster or Grill

Butter knife

Cutting board

Serving plates

