

- Easy No Sweat Recipe -

Taco Elk Burgers

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When you're wanting a burger but craving a taco! Saucy Dawgs BBQ (@saucydawgsbbq on Instagram) makes the most amazing dishes on his BBQ and smoker and this dandy one he whipped up with elk meat. Pit Boss Jason Currie says that you can also use moose meat or ground beef.

Makes 4 burgers

Burgers

1 pound (500 g) ground meat such as elk, moose or beef
1 tbsp **Red Guitar Mexican Seasoning**
1 tbsp hot sauce such as Cholula chipotle or Chipotle Tabasco
1 or 2 crushed garlic cloves
1/2 cup crushed Doritos (I used zesty cheese)
Cheddar cheese slices
Monterey jack cheese slices
Garlic spread for toasting the buns

Toppings

salsa, sour cream, tomatoes, shredded lettuce, thinly sliced red onion, and any other ingredients you would like such as guacamole and sour cream.

1. Combine ground meat, **Red Guitar** seasoning, hot sauce, garlic and crush Doritos.
2. Divide mixture into four and form into patties.
3. Seasoned patties with a little more **Red Guitar** and brush them with olive oil. (Oil your meat not your grill). Place the patties on the hot grill.
4. When they are just about done put 1/2 a slice of cheddar and 1/2 slice of Monterey jack cheese on top to melt.
5. Smear the buns with garlic spread and toast them (optional)
6. Once the burgers are cooked and cheese is melted load them up with your favourite taco toppings.

