

Cheddar Elk Bourbon Mushroom Onion Burgers

Add extra flavor to your dinner with these Cheddar Elk Burgers.



PREP TIME: 15 minutes COOK TIME: 1 hours SERVINGS: 4 Half-pound burgers

INGREDIENTS

- 2 LB Elk Roast
- 2 Medium Onions
- 8-10 White Button Mushrooms
- 1/4 Cup brown Sugar
- 1/2 Cup Bourbon or Whiskey
- 2 tsp Cabela's Open Season All-Purpose Seasoning
- 4 Slices Cheddar Cheese
- 4 Ciabatta Buns

DIRECTIONS:

Set grill to 250 on High Smoke.

Cut onions into wedges.

Slice mushrooms.

In a medium mixing bowl, combine onions, mushrooms, brown sugar, bourbon and seasoning.

Divide in half and pour onto tin foil; Fold up sides to create dish for grill.

Transfer to baking pan.

Cook for 45 minutes, stirring once or twice during cooking.

Remove from grill and increase heat to 450 degrees. Set up meat grinder.

Trim off fat and silver skin and cut into large chunks.

Grind into bowl and divide into 4 portions.

Press and shape into patties.

Season with Cabela's Open Season All-Purpose Seasoning.

Smoke burgers for 7 minutes. Flip and smoke for an additional 6 minutes. Top with mushrooms and onions. Add cheese, smoke until melted.

Enjoy!