



ESTD 2012

DEVON VENISON

ETHICALLY HARVESTED FINEST WILD DEVON VENISON



Devon Venison Burgers with Caramelised Onions

Venison burgers are a fantastic way to enjoy the rich, gamey flavour of Devon venison in a more casual setting. Made with venison mince, these burgers offer a lean, protein-packed alternative to traditional beef burgers. The caramelised onions add a sweet contrast to the savoury burger, making this dish perfect for a summer barbecue or a cosy indoor meal.

Pair with a robust red wine like Shiraz or a craft IPA to balance the flavours

Instructions:

1. In a large bowl, combine venison mince, chopped onion, garlic, Worcestershire sauce, mustard, salt, and pepper. Mix well and shape into four equal patties.
2. Heat a grill pan or barbecue to medium-high heat and brush with olive oil.
3. Cook the burgers for 4-5 minutes per side, depending on desired doneness.
4. Meanwhile, heat olive oil in a skillet over medium heat. Add the sliced onions and cook for 10 minutes until softened.
5. Stir in brown sugar and balsamic vinegar, cooking for another 5 minutes until the onions are caramelised.
6. Serve the burgers on toasted buns topped with the caramelised onions. Pair with chunky fries and a fresh salad.

Ingredients:

- 1 lb (450 g) Devon venison mince
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 1 tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- Salt and pepper to taste
- 1 tbsp olive oil (for frying)

For the caramelised onions:

- 2 large onions, thinly sliced
- 2 tbsp olive oil
- 1 tbsp brown sugar
- 1 tbsp balsamic vinegar