

Wyoming Elk Burgers

~ 1 lb ground elk meat

~ 2 large Vidalia onions, cut into thick slices or chunked

~ 1/2 stick butter

~ 1 tsp salt

~ 1 tbsp Canadian steak seasoning

~ 1/4 cup brown sugar

~ 1/4 cup bacon grease

~ Sliced sharp cheddar cheese

~ 6 Kaiser buns

~ A1 steak sauce

~ Hellman's Mayo

Melt the butter in a large skillet over medium to low heat. Add the onions and sprinkle with salt. Cover and cook until tender. Stir often so they don't burn.

Once the onions are tender, stir in the brown sugar. Heat over low heat until bubbly stirring often to keep from burning and sticking. Remove from heat but keep warm.

Shape the meat into 4 – 6 patties. Season to taste with the steak seasoning. Set aside.

Heat the bacon grease in a large iron skillet over medium heat.

Once grease is hot add the patties and fry until golden brown on each side or desired doneness. Drain on paper towels.

Spread A1 on one side of a bun and mayo on the other.

Place patty on bun and top with a spoonful of the warm onions and a slice of cheese.

Chow down!