



## Goat Burgers

(2 recipes, one simple and one more complex)

### Simple Goat Burgers Recipe

#### **Ingredients:**

- ◆ 1 lb. of Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ 3 strips of bacon diced fine
- ◆ 1 tsp. dehydrated onion
- ◆ 1 egg
- ◆ A dash of Worcestershire sauce
- ◆ A light sprinkling of granulated garlic
- ◆ ½ tsp. fresh ground black pepper

Mix all ingredients in a bowl well. Measure out four equal patties. Preheat cast iron pan to medium high. Pour in a tbsp. of oil just before putting patties in pan. Cook until dark pink inside and well cooked outside (*a couple of minutes on each side*). Let rest wrapped in foil for 5 minutes before serving. Carryover heat will cook patties to medium well.

*\*Note:* We like to serve these in potato buns with a thin slice of gouda, fresh tomato, baby spinach, slices of pickled jalapeno, and a light spread of Duke's mayonnaise, but they are excellent just about any way you serve them.

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### Complex Goat Burgers Recipe

#### **Ingredients:**

- ◆ 2 lbs. Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ ½ tsp. black pepper
- ◆ 2 large eggs
- ◆ 1 tbsp. olive oil
- ◆ 1 packet French onion soup mix
- ◆ 1 packet ranch dressing mix

Mix all ingredients in a large bowl. I like to use my electric hand mixer to quickly and easily incorporate all ingredients evenly. Let the mix rest, covered, in the fridge for at least 15 minutes and up to 2 hours.

Prepare patties. We like to make ¼ lb. patties. If you're grilling your patties, be sure the grill grate is clean and oiled just before putting the patties on the grill (*a paper towel with vegetable oil, corn oil, or lard will work great*). If you prefer to cook in a cast iron pan or on a griddle, make sure that you have a sheen of oil on the surface when you place the patties in the pan. You can use butter, lard, or corn oil in a pan or on a griddle.

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Leave space in between the patties and press them relatively thin as soon as they hit the heat to ensure even cooking and a nice brown crust. Flip once, and pull from the heat before they are blackened and still a little pink inside. Heat will carry these over to the next level of doneness, so plan accordingly. If you like medium rare, pull them just after rare when browning starts. If you like your burger well done, pull them just after medium well.

Let the patties sit wrapped in aluminum foil or in a lidded container for 10 minutes or so to lock in juices. Serve as you prefer.

*\*Note:* These patties are super flexible. They are awesome crumbled in a spinach and feta salad. They are delicious in a wrap, on a patty melt, or even crumbled up for nachos or chili.