



## **Simply Delicious Goat Burgers**

1 lb. of lean ground goat  
3 strips of bacon diced fine  
1 tsp. / shake of dehydrated onion  
1 egg  
A dash of Worcestershire sauce  
A light sprinkling of granulated garlic  
Healthy sprinkling of 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.

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.