BARNYARD BURGER

SERVES 6-8

What you will need

1lb. Ground Beef

1lb. Ground Pork

1lb. Ground Lamb

1lb. Ground Chicken

1 lb. Bacon cut small and cooked and drained

3 eggs beaten

1 cup Italian bread crumbs

1 cup finely cut parsley

4 slices Pepper Jack Cheese

4 slices Swiss Cheese

4 slices Cheddar Cheese

4 slices Mozzarella Cheese

Tomatoes, Onions, Lettuce and Condiments to taste

12 Large Hamburger buns

* 1 tbsp. dry mustard powder
* 1 tsp ground paprika
* ½ teaspoon ground cayenne pepper
* 1 tbsp. garlic powder
* 1 teaspoon kosher salt
* 1 teaspoon freshly ground black pepper

HOW TO PREP:

In a medium mixing bowl, combine Beef, Pork, Lamb, Chicken, and Bacon.

Mix completely… Add eggs, bread crumbs, parsley and 6 seasonings.

Mix completely, form into patties.

Grill on medium high heat for 10 minutes or until your degree of doneness.

Bake, place patties on cookie sheet and bake in a preheated 350-degree oven for 30 minutes or until your degree of doneness.

Place cooked patties on buns and top with your favorite toppings.