

NAME OF RECIPE

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INGREDIENTS:

- 3lbs Ground Black Bear
- 1lbs Bacon
- Course Black Pepper
- Salt
- Onion Powder
- Cumin
- Ground Mustard
- Garlic Powder



INSTRUCTIONS

- Grind the bacon into the black bear a couple of times to ensure a good mixture.
- Make roughly 1 pound patties
- Season to taste with the above listed seasonings
- Cook on grill until you reach an internal temperature of at least 160 degrees. (**Note** Bear HAS to be cooked to at least 160 degrees)

