



Recipes from Our Kitchen to Yours

Eagle Catcher Grassfed Hamburgers

(Six third pounders)

- 2 lbs. Eagle Catcher grassfed ground beef
- 2 T. finely chopped onions
- 1 T. Worcestershire sauce
- 1/2 tsp. lemon pepper
- 1 clove finely chopped garlic
- 1 T. olive oil

Mix ingredients and make 6 patties.

Grill over, hot mesquite coals – (2-3 minutes per side)- Brush with olive oil, on both sides.

Toast hamburger buns (lightly brushed with olive oil & lightly seasoned with lemon pepper) over mesquite coals as well.