

Keith Stroup Radio Spot #3 Tailgate Recipe



Stevie Mac's Sports Attack Show

Venison burger with grilled pineapple and chili mayo

Why not have a little fun with your tailgate food. You will love the interesting flavor combinations in this dish.

1 small onion- minced
2 garlic cloves- minced
1 lb. 5 oz. Ground venison
7 oz. Ground pork fat
1 tbsp chopped fresh sage
2 eggs
Salt and freshly ground black pepper
4 rings of fresh pineapple
4 thick slices Greyere cheese
1/2 cup mayo
1 red or green jalapeno- minced
1 bunch arugula
4 slices tomato
4 thick slices red onion
1 baguette cut into 4 burger size pieces

1. In a mixing bowl add onion, garlic, ground venison, ground pork fat sage and eggs; mix well and season
2. Form into 4 rectangular patties slightly larger than the baguette pieces
3. Preheat your grill (preferably wood fired) grill is ready to cook when the fire has died down and the coals are grey colored
4. Mix together the jalapeno and mayo
5. Grill the venison patties to medium rare or your preferred temperature
6. Grill the onion and pineapple slices topping the pineapple slices with the cheese in the last 30 seconds of cooking.
7. Place the baguettes face side down to toast on the grill
8. On each bun place a small amount of arugula, followed by slices of tomato, a venison burger, a slice of red onion, a cheesy pineapple ring, and drizzle with the jalapeno mayo.