

# Venison Black Truffle Burger

*A juicy, mouthwatering truffle burger on a toasted bun loaded with your choice of toppings. The melted cheese and truffle slices are irresistible. Don't worry if you can't find venison. This recipe is equally delicious with grass-fed beef or bison.*

## Ingredients:

1 lb. ground venison  
Salt and Pepper to taste  
2 slices Havarti cheese  
1 oz. black truffle  
2 Ciabatta Rolls  
Additional condiments of your choosing

## Directions:

Using the ground venison make two 1/2 lb. patties and add salt and pepper to each side. In a skillet (preferably cast iron) heat oil to medium-high and cook patties until cooked halfway through, approximately 5 minutes. Flip the patties and add a slice of Havarti cheese to each. Continue to cook while shaving black truffle to cover the burger as the cheese melts. Finish cooking the patty until the desired doneness and serve on a soft, warm Ciabatta roll or toast the roll for a subtle crunch. Add additional condiments of your choosing like lettuce, tomato or pickle.

