

## Duck Burger

1 1/2 pounds ground duck meat ( we used leg quarters)

4 oz of bacon cut up into pieces

1/4 cup Vidalia onion, finely chopped

1/4 cup red bell pepper, cleaned and finely chopped

1/2 cup of baby portabella mushrooms sliced cooked, chopped and cooled.

2 tablespoons finely chopped fresh cilantro

1/2 teaspoon of F2F spices, garlic and onion powder, white pepper, paprika,

1/2 cup plain breadcrumbs

2 eggs

1 teaspoon of worchestire sauce

1 table spoon of olive oil

1 tablespoon of butter

Salt and Pepper

Swiss cheese

First you will need to grind the meat. Cut the duck breast into 1 inch pieces and run through meat grinder also run bacon through. If you don't have a meat grinder then you can use a food processor.

Heat olive oil and butter in a large saucepan over medium heat, cook and stir mushrooms, worchestire sauce, salt, and black pepper in the hot oil and butter until mushrooms are lightly browned, about 5 minutes. Reduce heat and simmer until mushrooms are tender. Set aside unlit cool.

In a bowl, add the ground duck and bacon mixture, onion, red bell pepper, mushroom, cilantro, spices, breadcrumbs, and eggs. Mix thoroughly together with your hands. Form into 4 patties. Pre heat your grill. Place burgers down and cook for 3 to 4 minutes then turn and cook another 2 to 3 minutes. Top with cheese turn off grill and close top and let sit for 30 seconds or until cheese is melted. Serve on a pretzel roll with lettuce and tomato.