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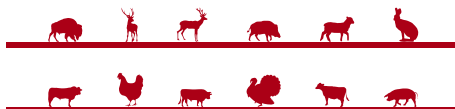
Fossil Farms Pepper Crusted Yak Burgers

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Ingredients

- 1 package [Fossil Farms Yak Burgers](#)
- 1 package [Fossil Farms Berkshire Bacon](#)
- 1 ea. small onion, sliced evenly
- 1 tbsp. Balsamic vinegar
- Cheddar cheese, sliced thin
- Boston lettuce
- Burger Buns
- Sugar
- Salt
- 1 tbsp. peppercorns, cracked

Using a heavy pot, add onions, pinch of sugar and balsamic vinegar and cover with lid. Cook over medium low heat until onions are translucent and soft. Cook bacon to personal preference, chewy or crispy. While bacon is cooking, sprinkle and press peppercorns into burgers then season with salt. Grill, pan sear or bake burgers to medium rare as Yak meat is lean and you don't want to dry it out. Build your burger with caramelized onions, bacon, cheddar cheese, lettuce and any fixings.



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