

Eagle Catcher Grassfed Hamburgers

The light seasoning allows the delicious flavor of the grassfed meat to shine through.

Serves 6

2 pounds grassfed ground meat
2 tablespoons finely chopped onion
1 tablespoon Worcestershire sauce
1/2 teaspoon lemon pepper
1 clove finely chopped garlic
1 tablespoon olive oil
6 hamburger buns
Additional olive oil and lemon pepper for seasoning

In a large bowl, gently mix the meat, onions, Worcestershire, lemon pepper, garlic, and olive oil. Make six patties.

Grill over hot mesquite coals two to three minutes per side. Brush with olive oil on both sides, remove from heat and allow to rest for about five minutes.

Lightly brush the buns with olive oil and sprinkle lightly with lemon pepper. Toast over mesquite coals.