

## **ELK BURGER**

4 LB ground meat

Add 2 cups red and green onion mix, diced

1 tbsp. Garlic puree

1 tbsp. Salt

1 tbsp. Pepper

Sprinkle of blackening spice

BBQ on medium to high heat, melt any kind of cheese on top and serve with cherry ketchup and roasted yellow onion or shallots

## **CHERRY KETCHUP (FOR ELK BURGER)**

1 lb bag frozen cherries

1/2 cup sundried cranberries

3 tbsp. Chopped fresh ginger

1 cup red and green onion mix

1 tbsp. Garlic puree

2 tbsp. Chopped fresh basil

1/2 cup balsamic vinegar

1 tbsp. Black pepper

Bring all to boil, simmer for 1 hour until thick and cherries have broken up



Canadian Rocky  
Mountain Ranch