



ROO BURGER

300gm	Kangaroo mince meat
200gm	Pork Mince meat
1	Small onion diced
1 TSP	Salt
¼ cup	Bread Crumbs
1	Egg
1 TBSP	Paprika
1 TSP	Coriander
1 TSP	Mountain Pepper
1 TSP	Saltbush
1 TSP	Lemon Myrtle

Oil for frying.

Method

- Preheat oven to 175 degrees.
- In a silver bowl using your hands massage the kangaroo and pork meat together, make sure they are well combined.
- Add all other ingredients and massage well to combine.
- Using your scales portion 80gm of meat (or to the size you like) roll into a burger shape.
- In a hot pan add a little oil and fry both sides of your burger until golden, a minute on each side (not cooked through)
- Place you fried burgers on a baking tray and cook for 15 minutes. Check if cooked through.
- Rest.
- Eat.

I love to serve these burgers up on our Tassie Burger buns with our lemon myrtle mayo and all the trimmings.