



WILD. NATURAL. SUSTAINABLE.

Fossil Farms Pepper Crusted Yak Burgers

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

Preparation

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.