



Pork Burgers

A RECIPE FROM BACK HOME FARMS

ingredients

- 5 slices Back Home Farms smoked bacon
- 1 clove garlic, minced
- 1 pound Back Home Farms ground pork
- Kosher salt and freshly ground pepper
- 1/4 teaspoon dried rubbed sage
- Freshly ground pepper



directions

- Pulse the bacon and garlic in a food processor until coarsely ground.
- Combine the ground pork, 1 teaspoon salt, 1/4 teaspoon pepper and the sage in a large bowl. Add the bacon mixture and gently mix with your hands. Gently form the meat into 4 balls, then lightly press patties. Make a 2-inch-wide indentation in the center of each with your thumb to prevent the burgers from bulging when grilled.
- Preheat a grill to medium high.
- Season the patties with pepper.
- Grill, undisturbed, until marked on the bottom, 5 to 6 minutes.
- Turn and grill until the other side is marked and the patties feel firm, 4 to 6 more minutes.

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