Deviled Buffalo Burgers

- ✤ 1 pound ground buffalo
- 1 tablespoon and 1 teaspoon ketchup
- ✤ 2 teaspoons hot pepper sauce
- 1 teaspoon Worcestershire sauce (optional)
- ✤ 1 teaspoon prepared mustard
- ✤ ½ teaspoon salt
- ✤ ¼ teaspoon ground pepper
- ✤ 5 hamburger buns
- 1. In a bowl, mix all ingredients, except hamburger buns, together. Form into 5 patties and place on the unheated rack of a broiler pan (or in a preheated skillet on the stove).
- 2. Broil 3 to 4 inches from the heat for 12 to 15 minutes until internal temperature reaches 160°F.
- 3. Serve patties on hamburger buns. Top with favorite toppings such as lettuce, tomato, onions, ketchup, and mustard.
- 4. Makes 5 patties.

Nutrition Facts
Serving Size: 1 patty
Number of Servings: 5
Calories: 207
Calories from Fat: 31
Total Fat: 3 grams
Saturated Fat: 1 gram
Cholesterol: 55 milligrams
Sodium: 555 milligrams
Carbohydrates: 19 grams
Dietary Fiber: 1 gram
Sugar: 2 grams
Protein: 22 grams
% Daily Value
Vitamin A: 1% Vitamin C: 5% Iron: 20% Calcium: 6%

Source: U.S. Department of Agriculture, http://www.fns.usda.gov/fdd/facts/hhpfacts/hp_fdpir.htm

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