



## Bison Bacon Double Cheeseburger w/Duck Fat French Fries

### *Ingredients*

- 1 lbs Bison (ground)
  - ½ lbs Wild Boar Bacon
  - ½ lbs 5 year old Cheddar Cheese (sliced thin)
  - \*2 litres rendered Duck Fat (or regular deep fryer oil)
  - 4 med size Yukon Gold Potatoes (cut into fries, ¼ inch thick)
  - Burger buns (sour dough if possible)
  - Salt and Freshly Ground Pepper
- \*this can be purchased at Black Angus***

### *Instructions*

1. Mix a pinch of salt and pepper with the ground bison and shape into burger patties. You can make mini sized patties or full size depending on your preference.
2. Place the wild boar bacon strips into a frying pan and fry over med heat until golden and crispy, then remove to a paper towel until assembly of burgers begins.
3. To make proper “restaurant style” French fries at home, first cut the potatoes into sticks whatever size you prefer and place them into a bowl with cold water immediately after cutting them. Once you have finished cutting the potatoes, replace the oil in your deep fryer with the rendered duck fat and pre-heat the fryer to 200F. Remove the cut potatoes from the water and dry lightly with a towel. Place the fries into the fryer basket and lower into the hot duck fat for 2 minutes, then lift out of the fat and let the fries rest in the basket for 5 minutes. Repeat this step 3 – 4 more times or until the fries are slightly soft or “floppy” when held up.
4. Grill or pan fry the burger patties until fully cooked and place a cooked patty on the bottom half of a bun, layer with a slice of the old cheddar and top that with another burger patty, then top that with the wild boar bacon and finish with the other half of the bun.
5. To finish the French fries, turn the heat up to 375F on the deep fryer and lower the basket with the half cooked fries into the hot oil and fry until golden brown and crispy. Remove from oil and place in a bowl with paper towel (make sure to sprinkle some salt on the fries while they are still hot so the salt will stick) and serve immediately with the burgers!



### ***Bison Bacon Double Cheeseburger***

What can I say about this recipe, except that it's all about indulgence! Except for the fact that the bison being used for the burger patties is quite lean and healthy, the rest is all about recreating a fast food classic using nothing but the best ingredients to create possibly the best burger and fries you will ever have.

If you have never had potatoes fried in duck fat before, this is a must to try. In fact, you can replace the oil in your fryer with duck fat and anything you fry will turn into the most amazing thing you have ever tasted, I kid you not!

Although it seems like a bit of work dunking the fries into moderately heated fat first before crisping them up, it really does make all the difference in the long run. The "dunking" of the fries and letting them rest helps to gently soften the potatoes inside without browning. Once they have reached the stage of being slightly soft without getting any colour, the heat gets turned up and the outside of the fries will cook quickly and crisp up allowing for that beautiful fluffy inside everyone loves in a great French fry.

I don't have anything more to say about this recipe, make it and I will guarantee instant culinary gratification!

***Recipe, Photo's and Article by: Aaron Russell***

