

Recipe for Berriedale Grass-fed Beef-burgers

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Ingredients:

- ✓ One (1) pound of Berriedale Farms grass-fed ground beef.
- ✓ Maple syrup
- ✓ Whole black pepper corns.
- ✓ Garlic cloves.

Instructions:

1. Prepare a one half (1/2) pound burger, one (1) inch thick at room temperature.
2. Garnish the first side with fresh-ground black pepper and fresh-crushed garlic.
3. Press or smooth these spices into the burger with a spatula.
4. Garnish the second side with fresh-ground black pepper and fresh-crushed garlic.
5. Press or smooth these spices into the burger with a spatula.
6. Place burger on the broiler grill and garnish it with one teaspoon of maple syrup.
7. Broil five (5) inches below the flame for five (4) minutes.
8. Flip the burger and garnish it with one teaspoon of maple syrup.
9. Broil five (5) inches below the flame for five (4) minutes.
10. Carefully check and ensure that the ground beef-burger is rare or medium-rare at the most – **do not over-cook.**

Contact:

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