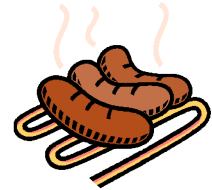


# Venison Sausages & Burgers

## Sausages

Because our venison sausages are so low in fat, it is recommended that you spray or drizzle a small amount of oil in your fry pan or on your BBQ and cook your sausages over a low-medium heat, turning regularly.



## Burgers



Our burgers are also very low in fat, so it is best to use a little bit of oil on your cooking surface and cook your burgers over a low- medium heat. The burger patties will cook more evenly if they are pressed to approximately a 1.5cm thickness.