



Fire Up *the* Grill

These juicy burgers are hearty enough for the biggest appetite. Pair with homemade, sweet-and-tangy summer squash pickles for a true taste of the season.

BY SCOTT JONES /// PHOTOS BY JASON WALLIS

Jalapeño–Stuffed Venison Cheeseburgers

- 2 pounds ground venison
- 2 teaspoons Montreal steak seasoning
- ½ cup shredded Colby and Monterey Jack cheeses
- 1 to 2 jalapeño peppers, minced
- 4 sesame seed hamburger buns
- Suggested toppings: tomato slices, red onion slices, romaine lettuce leaves, yellow mustard, mayonnaise

1. Combine venison and steak seasoning in a large bowl until blended. (Do not overwork meat mixture.)
2. Shape mixture into 8 (4-inch) patties; place 2 Tablespoons cheese on 4 patties. Divide peppers evenly in center of those 4 patties. Top with remaining 4 patties, pressing edges to seal. Cover and chill at least 30 minutes.
3. Grill, covered with grill lid, over medium-high heat (350° to 400°F) 5 minutes on each side, or until venison is no longer pink. Serve burgers on buns with desired toppings.

PREP: 20 min. **CHILL:** 30 min. **GRILL:** 10 min. **YIELD:** 4 servings



Summer Squash Pickles

- ⅔ cup salt
- 3 quarts water
- 4 cups thinly sliced yellow squash (about 1¼ pounds)
- 4 cups thinly sliced zucchini (about 1¼ pounds)
- 2½ cups sugar
- 2 cups white wine vinegar
- 2 teaspoons mustard seeds
- 2 sweet onions, thinly sliced
- 2 red bell peppers, thinly sliced

1. Dissolve salt in 3 quarts water in a large bowl; add squash and zucchini. Submerge squash and zucchini in water, using a plate to hold slices down; cover and let stand 3 hours. Drain and set aside.
2. Bring sugar, vinegar and mustard seeds to a boil in a large, nonaluminum Dutch oven or stockpot, stirring until sugar dissolves.
3. Add squash, zucchini, onion and bell pepper; return to a boil. Remove from heat, and cool. Store in airtight containers in refrigerator up to 2 weeks.

PREP: 15 min. **STAND:** 3 hr. **COOK:** 15 min. **YIELD:** 2 quarts **FL**



Try our Peach-Blueberry Cobbler at myFarmLife.com/cobbler.