



## Burger

During the entire butchering process, you'll be collecting meat scraps that will be ground into burger. For clean-tasting burger, it is very important to clean away all slime, blood clots, etc. These things will contribute to a gamey flavour. If you can't completely remove these undesireables from a piece of meat, then discard the meat.



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I like pre-measuring each package of burger. These small cake pans measure about one and one third pounds, perfect for a meal for our family. We removed as much fat as possible before grinding. No, reason; We just like it lean.