

SUSAN'S YAK BURGERS

1 lb. ground yak
1 egg, slightly beaten
½ c. bread crumbs
½ c. finely minced onion
salt & pepper to taste

*Mix all ingredients together and form into 4 burgers.
Grill over low heat. Be careful not to overcook!*

KATE'S YAK MEATBALLS

2 lbs. ground yak
2 eggs
1 slice bread - moisten with water
½ c. bread crumbs
4 cloves garlic, minced
1 cup minced with parsley
1 tsp. salt
1 tsp. pepper
A bit of butter
2 lemons, sliced in their rounds

Preheat oven to 350 degrees. Mix all ingredients thoroughly, except lemons and butter. Roll meat into golf ball sized balls (or smaller) - brown in butter in a skillet. Layer with lemons in a deep casserole dish. Bake at 350 degrees for 30 minutes. Serve with fresh parsley and garlic.