Cooking time, cooking loss and patty shrink of Nilgai Antelope patties that include beef or pork fat.

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Nilgai antelope (*Boselaphus tragocamelus* Pallas) are a large bovid native to India that were introduced to southern Texas for recreational hunting, and are commercially harvested for exotic meat markets. Nilgai are very lean, and ground nilgai meat products often have fat added to enhance palatability. The research objective was to determine if inclusion of beef or pork fat into ground nilgai impacts cooking properties of patties. The hypothesis was that fat inclusion, either beef or pork, would impact cooking properties of ground nilgai patties. There were three treatments (100% Nilgai; 85% Nilgai-15% Beef Fat; 85% Nilgai-15% Pork Fat) with 11 patties per treatment. The patties were cooked to a peak internal temperature of 71^{o}C on an electric griddle. Nilgai patties with beef fat included had the greatest ($P < 0.05$) cooking loss, as a percentage of weight, compared to nilgai and nilgai-pork fat patties. Patties with fat included tended ($P = 0.13$) to take longer to cook compared to patties of 100% nilgai. There was no difference ($P > 0.05$) in patty shrink, as a relation of surface area, for any of the treatments. Thus, inclusion of 15% fat into ground nilgai patties had little impact on cooking properties compared to 100% ground nilgai patties.