

Tamarind-Glazed Turkey Burgers

Category: Sandwich

Servings: 4

Rating: 10

Source: Based on a Bon Appetit recipe, July 2006

Description:

We served baked beans and Syrah with this. The combination was great, although Steph thought that the sparkling Shiraz that we have would have been better. We also tasted an Australian Shiraz with these burgers, but it was too fruity to match well.

Ingredients:

!tamarind concentrate	1/2 cup
!vegetable oil	1 tablespoon
!ginger	2 tablespoons
!honey	1/2 cup
!lime juice	2 tablespoons
!mayonnaise	1/8 cup plus
!Red jalapenos	2, seeded and diced
!salt	1/4 teaspoon
!pepper	1/2 teaspoon
!green onion	1/4 cup
!ground turkey	1 1/2 lbs.
!kaiser rolls	4-6 4" buns
!tomato	enough for 6 buns
!red onion	1/2 onion, cut in thin slices
!lettuce	enough for 6 buns

Instructions:

Mix the tamarind concentrate and honey with 1/4 cup of water. Sauté one tablespoon of ginger in the oil over medium heat for about 2 minutes. Add the tamarind mixture and bring to a boil. Reduce heat and simmer until the sauce has reduced to about one cup, about 5-10 minutes. Cool slightly and stir in the lime juice.

Mix 1/8 cup of mayonnaise, one tablespoon of ginger, the jalapeños, green onion, salt, pepper, and 2 teaspoons of the glaze in a bowl and then add the turkey, blending it in gently with your hands. Shape the meat into 4-6 1/2" thick patties and BBQ them until they are golden brown, about 6 minutes per side.

Toast the buns and then put butter and mayonnaise (if desired) on the halves. Brush each pattie with glaze and set them on the buns, glaze side down. Top with more glaze, tomatoes, onion, and lettuce, salt and pepper to taste and serve.