

Turkey Burgers stuffed with Goat Cheese

Category: Sandwich **Servings:** 4 **Rating:** 10

Source: Bon Appetit, 7/96, modified

Description:

Delicate taste, makes a great yuppe BBQ! A cool, light Pinot Noir goes well with this.

Ingredients:

sub-recipe	Coleslaw
ground turkey	1 1/2 pound
bread crumbs	6 tablespoon Fresh, or as required
egg	one
lemon juice	4 tablespoon
lemon peel	3 teaspoon grated
thyme	2 teaspoon dried
salt	pinch
pepper	1/4 teaspoon
goat cheese	6 teaspoons soft fresh
hamburger bun	6, toasted or grilled
butter, unsalted	
hot mustard	
sub-recipe	Roasted Red pepper relish

Instructions:

Combine turkey, breadcrumbs, egg, lemon juice, lemon peel, thyme, salt & pepper. Mix well. Divide turkey mixture into 6 equal portions. Form each portion into two 4-inch patties. Place 1 teaspoon goat cheese atop one patty and cover with the second patty. Seal patties at edges to enclose the cheese. Repeat with remaining 5 portions. (Can be prepared 4 hrs ahead.) Barbeque (med-high) till cooked through, about 5 mins per side. Assemble the burgers by buttering the toasted buns and top with the burgers, hot mustard, and red pepper relish. Serve with coleslaw.