

# Turkey Burgers

**Category:** Sandwich

**Servings:** 3

**Rating:** 10

**Source:** Bon Appetit, July 1995

## Description:

Any leftover patties reheat well in microwave next day.

## Ingredients:

!sage	4-6 fresh leaves, minced
!stuffing cubes	3/4 cup dried herb-seasoned
!ground turkey	3/4 pound
!egg yolk	one large
!salt	1/4 teaspoon
!pepper	1/4 teaspoon ground
!celery	4 tablespoon finely chopped
!onion	4 tablespoon finely chopped
!chili sauce	1/3 cup bottled
!sub-recipe	Cranberry sauce, 1/3 cup
!dijon mustard	(Creamy is best)
!hamburger bun	three
!sub-recipe	Coleslaw with Mustard-ginger dressing
!mayonnaise	enough for 3 burgers (salad dressing optional)

## Instructions:

Grind the stuffing cubes in a processor to get fine crumbs. Mix turkey, egg, salt and pepper, onions, celery, the sage, a little water, and enough bread crumbs to give it texture to form patties. Dip the patties into a plate of crumbs, coating completely. Mix the chili sauce with the cranberry sauce.

Barbeque the burgers until browned outside and cooked white inside, about 7 mins per side. Toast the buns.

To assemble, spread chili-cranberry sauce and mayonnaise on buttered buns, add a patty, top with mustard, and cover with coleslaw.