

Turkey Burgers

Recipe by: Owen O'Connor

Servings: 5 or 6

Amount	Ingredient	Prep Notes
3 pounds	ground turkey	
1 1/2 cup	bread crumbs	
2 tablespoons	molasses	
1 tablespoon	Worcestershire sauce	
1 tablespoon	onion powder	
1/2 teaspoon	salt	
1/2 teaspoon	pepper	
1/4 cup	milk	more as needed
1 cup	mayonnaise	
1 cup	ketchup	
2 tablespoons	relish	
1 teaspoon	red wine vinegar	or balsamic vinegar if you want to be fancy
	slider buns	

- mix bread crumbs, molasses, Worcestershire sauce, onion powder, salt, and pepper in a large bowl until combined
- add milk and mix well, add more milk as necessary until the mixture reaches the consistency of slightly runny oatmeal
- add the turkey and fold into the panade until well combined
- divide the turkey mixture into small golf-ball sized balls, then flatten
- grill the patties until a light char develops and the interiors reach 160°F
- mix mayonnaise, ketchup, relish, and red wine vinegar in a small bowl and serve with the burgers