***NR#18 NMDOH TURKEY BURGERS-LOIS ELLEN FRANK***

***Serving Size and Ingredients: 4oz patty, ADD:1 WW Bun, 1oz Cranberry Reduction, 1/2c lettuce, 2 slices tomato, 1 slice onion***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12 ½ tsp | 25 tsp | 50 | Sunflower oil |
| 6 ¼ lbs | 12 ½ lbs | 25 lbs | Ground turkey |
| 3 1/8 cup | 6 1/4cup | 12 ½ cups | Onion, finely diced |
| 6 ¼ tsp | 12 ½ tsp | 25 tsp | Chopped garlic |
| ¾ tsp | 1 ½ trsp | 3 1/8 tsp | Kosher salt |
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***Instructions:***

**1 Mix together ground turkey, diced onion, chopped garlic, salt and pepper in a medium-sized bowl. Form into 4 patties that are equal in size, about 4 ounces each.**

**3. In a cast iron skillet, on medium to high heat, add oil and heat until hot but not smoking. Place the patties in the skillet and cook for 3 to 4 minutes. Turn over using a spatula and cook for another 5 minutes. Don’t overcook! Turkey is leaner than beef and can dry out if overcooked! Remove from pan and place a cooking sheet in the oven for approximately 10 minutes at 400 degrees or until done. Meat should cook until it reaches 165 degrees. Test each burger using a kitchen thermometer.**

 **4. Place the cooked turkey burger on a whole wheat bun and add 1oz Cranberry Reduction on top of the patty or on the side of the burger as a garnish.**

**Add lettuce leaves, sliced tomato, sliced red onion, and a kosher pickle.**

**Serve immediately with Herb Roasted Potatoes instead**