

SPICY JACK TURKEY BURGER

Recipe by Burgerbase.com

PAIR WITH:
"NAPA VALLEY CARNEROS"
PINOT NOIR



INGREDIENTS

1 lb. lean ground turkey meat
2 tbsp. minced onion
2 tsp. garlic powder
1 tsp. parsley
1/3 cup shredded mexican cheese blend
monteray jack cheese
1 medium sized yellow onion (chopped)
extra virgin olive oil
Spicy Ranch salad dressing hamburger
rolls (recommend Crustini Rolls)
Butter

PREPERATION

- Heat up extra virgin olive oil in a frying pan.
- Add chopped onion to oil and cook on high heat for about 10 minutes (until they are caramelized).
- Add the meat to a medium sized bowl.
- Mix in the minced onion, garlic powder, parsley and shredded cheese.
- Form into patties. (1 lb. will make 3 large patties)
- Cook patties on a grill, high heat for 1-2 minutes on each side, then cook on low to medium heat until cooked through. (Usually takes about 5 minutes on each side).
- In the meantime butter each side of your hamburger bun and toast in toaster oven.
- Once the burgers are finished cooking place on hamburger bun with caramelized onions and the Spicy Ranch Sauce.

Note

Cooking times may vary depending on type of grill