

Spanish Jack's

Better Sooner Than Later Turkey Burgers

Preparation: 10-15 minutes, Cook Time: 45 minutes

Yield: 6

Spanish Jack's Cookbook

Mustard Barbeque Sauce Recipes: **Turkey**



Wanting a turkey burger with more flavors? Well this recipe will make you want to fix more turkey burgers. The mixture of flavors from spices, Spanish Jack's Mustard Barbeque Sauce, cheese, lettuce and bacon.....after all. Everything tastes better with bacon so make this turkey burger the best you have ever eaten. Just be sure to toast your hamburger or sandwich buns before putting the sandwich together. As for toppings for this turkey burger, just treat it like a regular burger and enjoy.

Source: *Connie - Ohio*

6 slices bacon
Garlic Pepper
1 tablespoon Olive Oil
1 -1 1/2 pound ground Turkey
1 package Lipton Recipe Secret Onion-Mushroom Mix

1 teaspoon ground Thyme
1/2 - 1 teaspoon Sage
2 pinch Kosher Salt
1/2 teaspoon ground Black Pepper
1/4 cup diced Vidalia onion
1-2 teaspoon minced Garlic
3 tablespoons yellow Cornmeal

3 tablespoons Martha White Self-Rising
Cornmeal Mix

1 tablespoon Parsley flakes
1 Egg, well beaten
3 tablespoons Spanish Jack's Mustard
Barbeque Sauce

6 sandwich rolls
Butter
Slice Colby cheese or your favorite cheese
6 leaves of green leaf lettuce

Extras: mayonnaise, ketchup, pickles or what you would like to add to your sandwich

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Directions:

1. Cut each slice of bacon in half. Place the sliced bacon into a large sauce pan. Heat the pan at a medium to medium high setting. Sprinkle the top of each bacon slice with garlic pepper.
2. When the bacon is cooking, put the ground turkey meat into a large bowl. Break the turkey meat apart. Add the following into a large bowl: Lipton Recipe Secret Onion Mushroom Mix, ground thyme, sage, kosher salt, ground black pepper, diced onion, garlic, yellow cornmeal and self-rising cornmeal. Mix everything together and set it to the side.
3. Back to the bacon. Flip the bacon over and sprinkle the garlic pepper on the cooked side of the bacon. After the bacon has cooked thoroughly, place the cooked bacon on a plate covered with a paper towel. Place the bacon in a microwave to help keep the bacon warm. Turn down the heat to a medium low setting. DO NOT clean the large saucepan. The remains from the bacon will flavor your turkey burgers with bacon bits and the garlic pepper.
4. Back to the large bowl of turkey meat. Add the parsley flakes, a well beaten egg and Spanish Jack's Mustard Barbeque Sauce to the bowl. Add the olive oil to the large sauce pan. While the sauce pan is heating up, mix all the ingredients in the large bowl with your clean hands until all the ingredients are blended. Grab the meat mixture to form a ball based on the size of your sandwich buns and thickness.
5. Place the formed turkey meat into the warm large saucepan. Cook for about 10-12 minutes. Flip the meat over and cook for another 10-12 minutes, based on how thick your turkey burger is. Make sure the meat is thoroughly cooked before removing. During the last few minutes of cooking, add a slice of cheese on top of the turkey burger.
6. While the meat is cooking, butter the inside of the buns. Place the buns on a skillet at a medium heat setting. Cook until the inside buns turn lightly brown.
7. To assemble each sandwich: add 1 leaf lettuce on top of the bun, add the turkey burger, add 2 half slices of bacon on top of the cheese and add the top bun. You can add extra items on this turkey burger like ketchup, mayonnaise, more Spanish Jack's Mustard Barbeque Sauce, pickles or whatever you like to add to your sandwich.




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