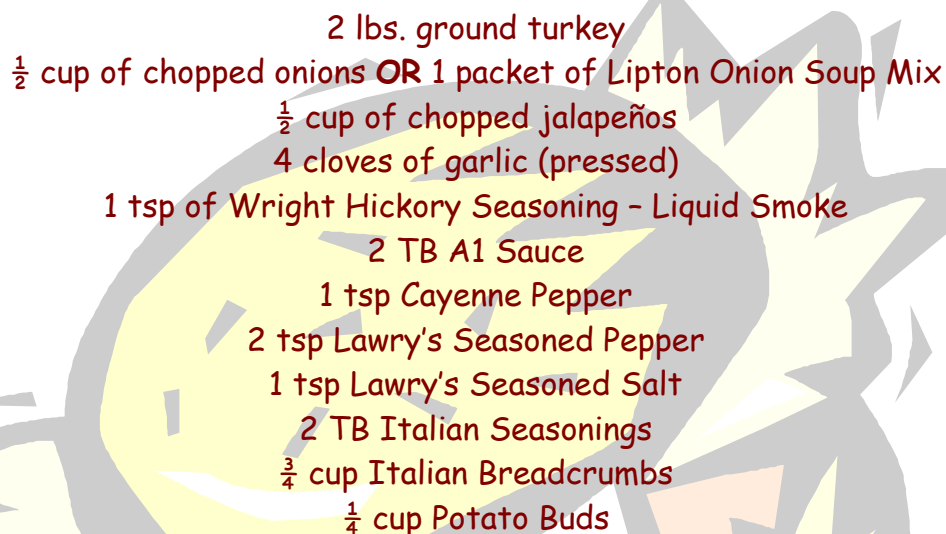


Mile High Turkey Burgers

INGREDIENTS



2 lbs. ground turkey
 $\frac{1}{2}$ cup of chopped onions **OR** 1 packet of Lipton Onion Soup Mix
 $\frac{1}{2}$ cup of chopped jalapeños
4 cloves of garlic (pressed)
1 tsp of Wright Hickory Seasoning - Liquid Smoke
2 TB A1 Sauce
1 tsp Cayenne Pepper
2 tsp Lawry's Seasoned Pepper
1 tsp Lawry's Seasoned Salt
2 TB Italian Seasonings
 $\frac{3}{4}$ cup Italian Breadcrumbs
 $\frac{1}{4}$ cup Potato Buds

PREPARATION

Place the raw turkey meat in a large mixing bowl, Stir in all ingredients; feel free to add more breadcrumbs if needed to get a good consistency for forming patties.

Make patties and grill on medium heat - works well in a skillet or the BBQ. Let one side get nice and brown before flipping (they have a tendency to be very moist and can fall apart easily).

SERVING INSTRUCTIONS

Toasted wheat buns compliment this SPICY burger nicely. Add a thick slice of onion, tomato and plenty of lettuce. Feel free to melt a slice of your favorite cheese on top of the burger during the final minute of cooking.

This recipe makes 6 big patties.

ENJOY!