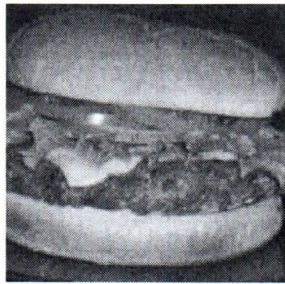


Spicy Turkey Burgers



Rated: ★★★★★

Submitted By: FOOD_DIVA
Photo By: ALFANN02

Prep Time: 20 Minutes
Cook Time: 20 Minutes

Ready In: 40 Minutes
Servings: 8

"Spice up boring turkey burgers by creating incredible flavor with exotic spices and herbs. Enjoy on a toasted bun with desired fixings and spiced mayonnaise!"

INGREDIENTS:

2 pounds lean ground turkey	1/4 cup low sodium soy sauce
2 tablespoons minced garlic	1 tablespoon freshly ground black pepper
1 teaspoon minced fresh ginger root	3 tablespoons paprika
2 fresh green chile peppers, diced	1 tablespoon ground dry mustard
1 medium red onion, diced	1 tablespoon ground cumin
1/2 cup fresh cilantro, finely chopped	1 dash Worcestershire sauce
1 teaspoon salt	

DIRECTIONS:

1. Preheat the grill for high heat.
2. In a bowl, mix the ground turkey, garlic, ginger, chile peppers, red onion, cilantro, salt, soy sauce, black pepper, paprika, mustard, cumin, and Worcestershire sauce. Form the mixture into 8 burger patties.
3. Lightly oil the grill grate. Place turkey burgers on the grill, and cook 5 to 10 minutes per side, until well done.

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