



Kickin39 Turkey Burger with Caramelized Onions and Spicy Sweet Mayo

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

5

Description

A spicy flavorful and moist turkey burger This is my husbands favorite It tastes delicious and I make it with extra lean ground turkey breast The grated onion barbeque sauce and Worcestershire sauce add moisture as well as flavor to the turkey

Ingredients

- - 1 cup light mayonnaise - $\frac{1}{4}$ cup coarse-grain mustard - $\frac{1}{4}$ cup honey - 1 tablespoon prepared horseradish - hot pepper sauce (e.g. Tabasco™) to taste - 1 teaspoon ground cayenne pepper - 1 $\frac{1}{4}$ pounds ground turkey breast - $\frac{1}{2}$ large onion
- grated - 1 jalapeno pepper
- seeded and minced - 2 tablespoons barbeque sauce - 2 tablespoons Worcestershire sauce - $\frac{1}{4}$ teaspoon liquid smoke flavoring - 1 tablespoon steak seasoning - 1 teaspoon dry mesquite flavored seasoning mix - 1 tablespoon olive oil - $\frac{1}{2}$ large onion
- sliced - 5 hamburger buns
- split

Instructions

1. Combine mayonnaise
2. mustard
3. honey
4. horseradish
5. hot pepper sauce
6. and cayenne pepper in a bowl. Cover and refrigerate. Mix ground turkey
7. grated onion
8. jalapeño
9. barbeque sauce
10. Worcestershire sauce
11. liquid smoke
12. steak seasoning
13. and mesquite seasoning in a large bowl. Form into 5 patties. Heat olive oil in a skillet over medium heat. Stir in onion; cook and stir until onion has softened and turned translucent
14. about 5 minutes. Reduce heat to medium-low
15. and continue cooking and stirring until onion is very tender and dark brown
16. 15 to 20 minutes more. Cook patties in a medium skillet over medium heat
17. turning once
18. to an internal temperature of 180 degrees F (85 degrees C)
19. about 6 minutes per side. Serve on buns topped with prepared mayo and caramelized onions.