



ThanksgivingFlavored Turkey Burgers

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

16

Description

These burgers let you enjoy Thanksgiving on a bun any time of year Use stuffing mix and cranberry sauce to turn ground turkey into an easy and delicious dinner Serve with sweet potato fries and chipotle ketchup

Ingredients

- - ¼ cup butter - 1 onion
- finely chopped - ½ cup finely chopped celery - 3 pounds ground turkey breast - 1 (6 ounce) package chicken-flavored dry bread stuffing mix - 2 eggs - 16 hamburger buns
- split - 1 (16 ounce) can cranberry sauce - 1 (8 ounce) container whipped cream cheese
- or to taste

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Melt butter in a skillet over medium-low heat. Add onion and celery; cook and stir until onion is soft and translucent
2. about 5 minutes. Transfer to a large bowl. Add ground turkey
3. stuffing mix
4. and eggs to the bowl and mix until thoroughly combined with the vegetables. Form mixture into 16 evenly sized patties; unlike hamburgers
5. these patties will not change shape as they cook. Grill on the preheated grill until no longer pink in the center and the juices run clear
6. about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place each patty onto a hamburger bun
7. then top with cranberry sauce and a dollop of whipped cream cheese to serve.