



turkey bacon burger patties

NIBBLEDISH CONTRIBUTOR

Ingredients

- 0.65lb ground turkey
- 8oz bacon
- 1 medium sized large onion
- 1/2 bulb garlic
- handful of cilantro, roughly chopped
- 8 tbsp honey bbq sauce
- 2 tbsp brandy
- 1 tbsp oyster sauce
- 2 tbsp sesame oil
- 1 tbsp chili oil
- 1 tbsp vege oil
- 3 tbsp bread crumbs
- 1 egg, lightly beaten
- salt & pepper to taste
- handy food processor

Instructions

this recipe combines two of america's favorite meat: turkey & bacon... a great fourth of july burger! place it on a grill while watching the spectacular fireworks... shiok!

1. peel and cut the ends off the onion and garlic. cut the onion into decent sizes and dump them into the food processor with the garlic and pulverize it. transfer the garlic onion mix to a pan and add the oils (all 3 kinds). turn on the heat to medium high and stir fry it, slowly reducing the heat bit by bit. just cook until fragrant but not browned. remove from heat and let cool.
2. now cut the bacon into more manageable sizes and dump them into the food

processor with the cilantro. let the machine to its work.

3. mix together all the ingredients listed (except the food processor of course).
4. heat a little glug of oil in a pan and then add a small dollop of the patty mixture to the pan. fry on medium low heat until cooked through. let it cool and give the patty a try. check to make sure that its taste is to your liking and also that the burger patty binds properly.
5. once well adjusted, shape the meat mixture into burger sized patties (this recipe makes abt 8 servings of half inch patties) and package them in foil. freeze until ready to cook.