

Turkey Burgers

Ingredients:

1 ½ lbs. ground turkey, dark meat only
1 small red onion, minced
3 tbl. finely chopped cilantro
2 tsp. Dijon mustard
Coarse salt and freshly ground black pepper
½ cup mayonnaise
¼ cup sour cream
1 canned chipotle chile en adobo plus 1 tsp. adobo sauce
vegetable oil for brushing
8 thin slices Swiss cheese
4 sesame seed buns split
4 red-leaf lettuce leaves
8 slices cooked hickory-smoked bacon
2 dill pickles, thinly sliced diagonally

Directions:

Place turkey, onion, cilantro, mustard, and 1 tsp salt in a medium bowl. Season with pepper, and mix gently. Shape into four ½ inch thick patties, cover, and refrigerate until cold and firm, about 30 minutes.

Puree mayonnaise, sour cream, chile, and adobo sauce. Cover and refrigerate for up to 1 day.

Preheat grill to medium-high. Brush grill with oil. Season both sides of patties with salt and pepper. Grill, flipping once, until cooked through, about 5 minutes per side. Top each burger with 2 cheese slices during final 30 seconds of cooking.

Grill buns, flat side down, until toasted, about 30 seconds. Spread chipotle mixture on cut sides of bun halves. Divide lettuce, burgers, bacon, and pickles among the bottom halves of buns. Sandwich with top halves.

~ Credit: Martha Stewart Living