



RECIPE:

MAPLE INFUSED TURKEY BURGER



INGREDIENTS

- 6 turkey bacon strips, diced and cooked
- 1/4 c. dried cranberry
- 1 Tbs. NY Maple Syrup
- 1 tsp. rubbed sage
- 1/8 tsp. pepper
- 1-1/4 lbs. lean ground turkey
- 1 Italian sausage link, casing removed
- 3 slices mozzarella, cut in half
- 6 onion rolls
- 6 Tbs. jellied cranberry sauce
- 6 Tbs. fat-free mayo
- 6 lettuce leaves



DIRECTIONS

In a large bowl, combine the first five ingredients. Crumble turkey and sausage over mixture and mix well. Shape into six burgers.

Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack. Grill burgers, covered, over medium heat or broil 4 in. from the heat for 5-7 minutes on each side or until a meat thermometer reads 165 degrees and juices run clear. Top with cheese; cook 1-2 min. longer or until cheese is melted.

Toast the rolls; spread warm rolls with cranberry sauce and mayo. Serve burgers on rolls with lettuce.

Yields 6 servings.

“Make a meal with NY Maple!”

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