## BBQ Bacon Turkey Burger

*Recipe provided by: Jeremiah Doughty, fomfieldtoplace.com*

### What You Need: Burger Patties
- 1-2 lbs. ground wild turkey meat (breast and thighs)
- 3 tbsp. Worcestershire sauce
- 2 cloves garlic *(minced fine)*
- ¼ white onion *(chopped fine)*
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- ½ tbsp. cracked pepper
- Pinch salt
- 1 tsp. chili powder
- 1 tsp. paprika

### What You Need: Onion Straws
- 1 onion *(sliced thin and cut in half)*
- 1 cup milk, or half and half
- ½ cup flour
- 2 tbsp. corn starch
- 1 tsp. baking powder
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- ½ tbsp. cracked pepper
- Pinch salt
- 1 tsp. chili powder
- 1 tsp. paprika

### Serves: 2

### Difficulty: Easy

**Prep Time:** 20 MIN

**Cook Time:** 45 MIN

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How You Make It

» Mix all patty ingredients and combine with hands. From baseball size meatballs and flatten out. Push down and form with your other palm to create smooth round edges.
» Place patties on squares of butcher paper. When all finished put patties back in fridge and allow them to set at least 1 hour before cooking. This will help them hold together and not fall apart while cooking.
» While patties are resting place onion slices in the milk and let rest in fridge 1 hour also.
» Preheat grill to 325 degrees.
» Take patties out and place on preheated grill, the key to a perfect burger is to only flip once, so close the lid and walk away for 8 minutes.
» Heat oil in a skillet over medium heat.
» Remove onions from milk and sprinkle with remaining ingredients. Stir to coat and let sit 1 minute until tacky to the touch.
» Separate and place in oil careful not to crowd and cook until crispy. Finish until all onions have been fried. Drain and set aside.
» Flip your burger patties and allow to cook until internal temp reaches 165 degrees. Place cheese on to melt if so desired.
» Assemble with your favorite ingredients or follow this recipe.
» Add mayo, leaf lettuce, bacon, patty, more bacon, onion straws, and barbecue sauce to the bottom bun. Add mayo to the top bun.
» Enjoy

Note from the author:
“Burgers are my absolute favorite thing to create with any game meat from venison to ducks and everything in-between. But, by far my favorite wild meat to use is wild turkey. I love using the breast and thigh meat, which adds to a deep rich flavor. I send both meats through the grinder at a #32 grind plate, season and then let rest. The barbecue version is my all-time favorite version of burgers.

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