



OUTDOOR  ALABAMA
WILD EATS

Go Hunt. Go Fish. *Go Eat!*

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

20
MIN

Prep Time

45
MIN

Cook Time



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BBQ Bacon Turkey Burger (Continued)

How You Make It

- » Mix all patty ingredients and combine with hands. Form 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
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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.

Shared content provided by Jeremiah Doughty, fromfieldtoplate.com.



GOT A RECIPE?

Send us your wild game recipe at OutdoorAlabama.com/WildEats or scan the QR Code. Be sure to tag us by using the hashtag #AlabamaWildEats

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