

HERBED TURKEY BURGER WITH CRANBERRY KETCHUP

- 2 lbs Butterball® Ground Turkey
- 1/2 cup Shallots or whites of green onion, minced
- 1/3 cup Fresh basil chiffonade
- 1 tsp Sea salt
- 1/2 tsp Ground black pepper
- 1 tsp Fresh thyme leaves
- 1 clove Fresh garlic minced
- 1/2 tsp Fresh sage leaves, chopped, finely
- 1 ea Egg
- 1/4 cup Turkey or chicken broth, cold

CRANBERRY KETCHUP

- 1 cup Brown sugar, packed
- 2 cans Whole cranberry sauce
- 3/4 cup Spicy brown mustard
- 3/4 cup Orange marmalade
- 2/3 cup Molasses
- 2 Tbsp Worcestershire sauce
- 2 tsp Chili powder
- 1 tsp Smoked paprika
- 1/2 tsp Sea salt

1. Combine all ingredients into a stainless steel bowl and blend well. Do not overwork. Refrigerate overnight for easier patty formation.
2. Form patties from the mixture and place on a tray in the freezer to firm up.
3. Grill the patties (over medium-high heat) for approximately 12 minutes or until an internal temperature of 165°F is reached. Turn only once.
4. Cranberry Ketchup|Combine all ingredients into a heavy-duty pot and bring to a boil. Reduce to a simmer and cook for 5 to 10 minutes. Remove from heat, place into a storage container and cool.

ADDITIONAL INFORMATION

Ingredients

[1 clove Fresh garlic minced](#), [1 cup Brown sugar, packed](#), [1 ea Egg](#), [1 tsp Fresh thyme leaves](#), [1 tsp Sea salt](#), [1 tsp Smoked paprika](#), [1/2 cup Shallots or whites of green onion, minced](#), [1/2 tsp Fresh sage leaves, chopped, finely](#), [1/2 tsp Ground black pepper](#), [1/2 tsp Sea salt](#), [1/3 cup Fresh basil chiffonade](#), [1/4 cup Turkey or chicken broth, cold](#), [2 cans Whole cranberry sauce](#), [2 lbs Butterball® Ground Turkey](#), [2 Tbsp Worestershire sauce](#), [2 tsp Chili powder](#), [2/3 cup Molasses](#), [3/4 cup Orange marmalade](#), [3/4 cup Spicy brown mustard](#), [CRANBERRY KETCHUP](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine

[American](#)

Category

[Burgers](#)

Serving Size

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