THREE PHILOSOPHERS SLIDERS

PHILOSOPHER #1
- 2 oz. Butterball Ground turkey
- 1 tbsp. Butterball Turkey Bacon crisp, chopped
- Salt and pepper to taste
- 1 - 1/2 oz. Muenster cheese sliced, melted
- 1 ea Pretzel slider roll butter, toasted
- 1/2 Tbsp Whole grain mustard
- 1 1/2 Tbsp Pickled sauerkraut

PHILOSOPHER #2
- 2 oz. Butterball Ground Turkey
- 1 Tbsp Turkey Bacon, crisp, chopped, drizzled with honey
- Salt and pepper to taste
- 1/2 oz. Blue cheese sliced, melted onto burger
- 1 ea Dark rye slider roll butter toasted
- 1/2 Tbsp Dijonnaise
- 1 1/2 Tbsp Caramelized onions

PHILOSOPHER #3
- 2 oz. Butterball Ground Turkey
- Salt and pepper to taste
- 1/2 oz Smoked Gouda sliced, melted onto burger
- 1 ea Brioche slider roll butter toasted
- 1/2 Tbsp Mayonnaise
- 5 ea Cilantro leaves
- 3 ea Red onion rings
- 1/2 Tbsp Sweet Baby Ray's Honey Barbecue Sauce spread onto top bun

1. Hand form the ground turkey into patties. Season with salt and pepper.
2. Cook each of the burger patties until done. Layer with sliced cheese and keep the patties on the heat source until the cheese is melted.
3. Spread the bottom bun of each roll with mustard, dijonnaise or mayonnaise. Add the corresponding patties on top.
4. Assemble the remaining ingredients to each, and serve.

ADDITIONAL INFORMATION

Ingredients	□ 1 – 1/2 oz. Muenster cheese sliced, melted, □ 1 1/2 Tbsp Caramelized onions, □ 1 1/2 Tbsp Pickled sauerkraut, □ 1 ea Brioche slider roll butter toasted, □ 1 ea Dark rye slider roll butter toasted, □ 1 ea Pretzel slider roll butter, toasted, □ 1 Tbsp Turkey Bacon, crisp, chopped, drizzled with honey, □ 1 tbsp. Butterball Turkey Bacon crisp, chopped, □ 1/2 oz Smoked Gouda sliced, melted onto burger, □ 1/2 oz. Blue cheese sliced, melted onto burger, □ 1/2 Tbsp Dijonnaise, □ 1/2 Tbsp Mayonnaise, □ 1/2 Tbsp Sweet Baby Ray's Honey Barbecue Sauce spread onto top bun, □ 1/2 Tbsp Whole grain mustard, □ 2 oz. Butterball Ground turkey, □ 3 ea Red onion rings, □ 5 ea Cilantro leaves, □ Salt and pepper to taste, PHILOSOPHER #1, PHILOSOPHER #2, PHILOSOPHER #3
Course	Dinner, Entrees, Lunch
Cuisine	American, BBQ
Category	Burgers, Sandwiches
Serving Size	1