TURKEY PATTY MELT

- Soft butter as needed
- 2 slices Texas toast
- 2 Tbsp Sweet hot mustard
- 3 slices Muenster cheese (½-oz. slices)
- 1/3 cup Beer-basted red onions
- 2 slices Honey-bourbon peppered candied bacon
- 1/2 ea Sour pickle
- 1 Butterball Ground Turkey Patty

1. Spread the soft butter on one side of each slice of Texas toast. Place the toast, buttered side down, onto a clean work surface.
2. Designate one slice of the buttered bread as the bottom. Spread the sweet hot mustard on the non-buttered side.
3. Evenly arrange 2 slices of the Muenster cheese over the mustard.
4. On the other slice of Texas toast, designated as the top, place 1 slice of Muenster cheese on the non-buttered side.
5. Grill the turkey burger to an internal temperature of 165°F.
6. While the turkey burger is grilling, place both slices of the Texas toast, buttered sides down, on the grill.
7. Grill to a golden brown. The cheese will start to melt.
8. While the toast slices and burger are grilling, reheat the beer-basted onions on the grill. When they're hot, spread them evenly over the surface of the properly cooked turkey burger.
9. Place the cooked turkey burger with the beer-basted onions on the bottom slice of the grilled bread.
10. Arrange the bacon over the beer-basted onions.
11. Top the onions and bacon with the top slice of grilled toast.
12. Remove the sandwich from the cooking surface. Place it on the cutting board and cut in half diagonally.
13. Serve with half of a sour pickle.

ADDITIONAL INFORMATION

Ingredients	1 Butterball Ground Turkey Patty, 1/2 ea Sour pickle, 1/3 cup Beer-basted red onions, 2 slices Honey-bourbon peppered candied bacon, 2 slices Texas toast, 2 Tbsp Sweet hot mustard, 3 slices Muenster cheese (½-oz. slices), Soft butter as needed
Course	Dinner, Entrees, Lunch
Cuisine	American, BBQ
Category	Burgers, Sandwiches