WHISKEY BACON TURKEY BURGER

- 8 strips Jennie-O® Turkey Bacon
- 1 16 oz package Jennie-O® Lean Ground Turkey
- 2 Tbsp Butter
- 3 cloves Garlic, chopped
- 1 large Sweet onion, peeled and thinly sliced
- 1/4 cup Whiskey
- 4 ea Hamburger buns
- 1/4 cup Barbeque sauce
- 4 slices American cheese

1. Cook turkey bacon as specified on the package. Always cook to well-done, 165°F as measured by a meat thermometer. Set aside.
2. Shape turkey into 4 patties. Prepare grill for medium heat. Grill burgers 14 to 16 minutes per side turning three times. Always cook to well-done, 165°F as measured by a meat thermometer.
3. In skillet, over medium heat add butter, garlic, onion and whiskey. Cook onions 8 minutes or until brown and caramelized.
4. On bun bottom, spread barbecue sauce, add turkey burger, cheese, bacon and onion mixture. Add bun top.

ADDITIONAL INFORMATION

Ingredients	1 16 oz package Jennie-O® Lean Ground Turkey, 1 large Sweet onion, peeled and thinly sliced, 1/4 cup Barbeque sauce, 1/4 cup Whiskey, 2 Tbsp Butter, 3 cloves Garlic, chopped, 4 ea Hamburger buns, 4 slices American cheese, 8 strips Jennie-O® Turkey Bacon
Course	Dinner, Entrees, Lunch
Cuisine	American, BBQ

Category	Burgers, Sandwiches