WHITE TURKEY BURGER WITH CRANBERRY CHILI CHUTNEY

WHITE TURKEY BURGER|• 1 ea Butterball White Turkey Burger|• 1 ea Fresh burger bun|• 1 Tbsp Spicy mayonnaise|• 2 slices White cheddar cheese optional|• 2 Tbsp Cranberry Chili Chutney Relish|• 6 ea Arugula leaves|CRANBERRY CHILI CHUTNEY RELISH (Yield: 1 S quarts)|• 1 1/2 cups Vidalia onions, small dice|• 1 Tbsp Fresh garlic, minced|• 2 Tbsp Peanut oil|• 1 cup Fresh fresno chilies seeds removed, 1/1-inch dice|• 1 cup Champagne vinegar or white wine vinegar|• 1 cup Fresh orange juice|• 1 lb Fresh cranberries|• 2 Tbsp Fresh ginger peeled, grated|• 1/2 cup Golden raisins|• 1/2 cup Brown sugar|• 2 Tbsp Fresh jalapecos, finely chopped|• 1/2 tsp Black pepper|• 1 tsp Allspice ground|• 1 ea Cinnamon stick|• tsp Cardamom ground|• 1/4 tsp Cloves ground|• 1/2 tsp Red pepper flakes|• 2 Tbsp fresh lime juice|• Sea salt or kosher salt to taste

TO PREPARE THE WHITE TURKEY BURGER|• Grill-toast the bun, then spread the bottom bun with the spicy mayonnaise.|• Grill the white turkey burger to 165°F internal temperature.|• Top the burger with white cheddar cheese, then place the burger, cheddar side down, on the bottom bun.|• Portion the Cranberry Chili Chutney Relish over the burger, set the arugula over the chutney and place the crown over the burger.|TO PREPARE THE CRANBERRY CHILI CHUTNEY RELISH|• Sautй the garlic and onions in the peanut oil for 2–3 minutes in a heavy-duty 2-quart stainless steel or enamel-coated saucepan.|• Add the diced chilies and sautй for 2 minutes.|• Add the remaining ingredients and bring to a boil, then simmer until the liquid reduces by 90%, stirring occasionally. The chutney will thicken.|• Pour the chutney into a storage container and cover with a lid. The flavors will blend and develop.

ADDITIONAL INFORMATION

Ingredients	• 1 1/2 cups Vidalia onions, small dice, • 1 cup Champagne vinegar or white wine vinegar, • 1 cup Fresh fresno chilies seeds removed, 1/1-inch dice, • 1 cup Fresh orange juice, • 1 ea Butterball White Turkey Burger, • 1 ea Cinnamon stick, • 1 ea Fresh burger bun, • 1 lb Fresh cranberries, • 1 Tbsp Fresh garlic, minced, • 1 Tbsp Spicy mayonnaise, • 1 tsp Allspice ground, • 1/2 cup Brown sugar, • 1/2 cup Golden raisins, • 1/2 tsp Black pepper, • 1/2 tsp Red pepper flakes, • 1/4 tsp Cloves ground, • 2 slices White cheddar cheese optional, • 2 Tbsp Cranberry Chili Chutney Relish, • 2 Tbsp Fresh ginger peeled, grated, • 2 Tbsp Fresh jalapecos, finely chopped, • 2 tbsp Fresh lime juice, • 2 tbsp Peanut oil, • 6 ea Arugula leaves, • Sea salt or kosher salt to taste, • tsp Cardamom ground, CRANBERRY CHILI CHUTNEY RELISH (Yield: 1 S quarts), WHITE TURKEY BURGER
Course	Dinner, Entrees, Lunch
Cuisine	American
Category	Burgers