

Best Turkey Burger Ever

Burger Ingredients:

½ lb Ground Turkey
½ lb. Ground Pork
1 Egg
½ Cup Bread Crumbs
16 oz. Chopped Spinach (I used frozen)
¼ Cup Parmesan Cheese

Sauce Ingredients:

½ Cup Ketchup
1/8 Cup Frank's Red Hot
1/8 Cup Worcestershire Sauce
1/8 Cup Brown Sugar

6 Rolls
1 Large Tomato
1 Tbsp Olive Oil for frying

Directions:

Mix together all of the sauce ingredients and set aside.

Thaw and drain the spinach then add to a large mixing bowl. Add the rest of the burger ingredients to the bowl with the spinach and mix. Form 6 patties.

Heat olive oil in a large skillet and add the patties. Baste each of the patties with the sauce and cook for 4 minutes. Turn over, baste the patties with more of the sauce and continue cooking until desired doneness.

To server slice the rolls in half and coat each side with more of the sauce. Cut the burger and half and put a slice of tomato in the middle. Put it together and you have a great burger.

