

Hot Off The Grill! Turkey Burgers

Our Poultry Rub and Rosemary Olive Oil make for an exceptionally seasoned burger!

SERVES: 6
 PREP TIME: 15 minutes
 REST TIME: 30 minutes
 COOK TIME: 15 minutes
 TOTAL TIME: 1 hour

INGREDIENTS

Cranberry Mayonnaise: Yield about 1 ½ cups = 18 Tbsp.

7 Tbsp. mayonnaise
 ⅔ cup cranberry chutney

Cucumber-Red Onion Relish

2 cups English cucumber, halved, seeded, very thinly sliced
 ⅓ cup red onion, very thinly sliced
 ¼ tsp. celery seed
 3 Tbsp. white sugar
 ½ tsp. GC Napa Valley Natural Culinary Lavender Finishing Sea Salt
 ¼ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn

Turkey Burgers

6 turkey patties, unseasoned, 6 oz. each, antibiotic and hormone free
 6 tsp. GC Napa Valley Natural Poultry Rub Proprietary Blend (1 tsp. per burger)
 3 tsp. GC Napa Valley Natural Orange Finishing Sea Salt (½ tsp. per burger)
 1 aluminum disposable roasting pan 14" x 18" or aluminum foil sheets

Buns

6 hearty burger buns
 4 Tbsp. or more if preferred, GC Napa Valley Natural Rosemary Olive Oil

Burger Toppings

1 recipe Cranberry Mayonnaise (2-3 Tbsp. per burger)
 6 thick slices aged Gruyere cheese (1 oz. per burger)
 1 recipe Cucumber-Red Onion Relish (2 Tbsp. drained per burger)



TO PREPARE

- **Prepare Cranberry Mayonnaise:** Mix ingredients in a small bowl. Cover, refrigerate 30 minutes or overnight.
- **Prepare Cucumber-Red Onion Relish:** Mix ingredients in a medium bowl. Stir every 10 minutes for 30 minutes. Cover, refrigerate 30 minutes or overnight.
- **Prepare Burgers:** Remove patties from refrigerator. Let sit at room temperature for 15 minutes. Season each side of burger with ½ tsp. Poultry Rub, a generous ¼ tsp. Orange Finishing Sea Salt and gently pat seasonings on meat with the back of a spoon. Let burgers sit 15 minutes before grilling. Meanwhile, preheat grill to medium-high heat.
- **Grill Burgers:** Grill burgers 4 minutes each side until well browned. Turn heat to medium or move burgers to a cooler part of the grill and cover with a disposable aluminum roasting pan or tent with aluminum foil. Cook 5-6 more minutes until the internal temperature is 160-162°F. Remove burgers to a plate and let rest while the buns are grilled. Carry-over cooking will bring internal temperature to 165°F. Note: The USDA recommends cooking ground turkey to a safe internal temperature of 165°F.
- **Grill Buns:** Brush the inside of each bun half with 1-2 tsp. Rosemary Olive Oil. Place 2 buns (4 halves) at a time on a cooler section of the grill with medium heat for about 30-45 seconds to toast and get grill marks. Watch very closely as the buns can burn quickly. Grill remaining buns.

TO SERVE

Arrange burger toppings on a platter. Place grilled buns and burgers on separate plates. Allow guests to create their own burger. Suggested burger assembly from bottom to top: Bottom bun with 1-1½ Tbsp. Cranberry Mayonnaise, burger, cheese, Cucumber-Red Onion Relish, top bun with 1-1½ Tbsp. Cranberry Mayonnaise.

WINE PAIRING

2016 Pietro Family Cellars Tusca Red Wine, Napa County (Super Tuscan style)

SHOPPING LIST

Organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products highly suggested

1 jar 12 oz. mayonnaise
 1 bottle 8 oz. cranberry chutney
 1 English cucumber
 1 red onion
 1 jar celery seed
 3 Tbsp. white sugar

GC Napa Valley Natural Culinary Lavender Finishing Sea Salt
 GC Napa Valley Natural Grapefruit Pink Peppercorn

6 turkey patties, unseasoned, 6 oz. each, antibiotic and hormone free

GC Napa Valley Natural Orange Finishing Sea Salt
 1 aluminum disposable roasting pan 14" x 18" or aluminum foil sheets
 6 hearty burger buns
 8 oz. block aged Gruyere cheese

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
 GC Napa Valley Natural Poultry Rub Proprietary Blend
 GC Napa Valley Natural Rosemary Olive Oil