

## Classic Turkey Burger



### Ingredients

|   |   |
|---|---|
| 500g turkey mince                         | 4 burger buns, split                              |
| 1/4 cup stale breadcrumbs                 | Shredded lettuce                                  |
| 1 medium brown onion, very finely chopped | 3 tbsp mayonnaise or aioli                        |
| 1 egg, lightly beaten                     | 4 slices cheddar cheese                           |
| 1 tsp dried oregano                       | 1/2 red onion, thinly sliced                      |
| 1 tsp garlic powder                       | 1 large ripe tomato, thinly sliced                |
| 1 tsp salt                                | Pickles to serve (we recommend McClure's Pickles) |

### Directions

Step 1 – Place the mince, breadcrumbs, onion, egg, oregano, garlic powder and salt in a large bowl and mix until well combined. Form the mince mixture into 4 patties with wet hands, place on a tray and refrigerate for at least half an hour.

Step 2 – Preheat the BBQ to medium heat – approximately 180°C. Set up the BBQ with a hotplate or BBQ safe frying pan. Cook the burger patties until the outside is charred and the inside is cooked to a minimum of 72°C. In the last 2 minutes of cooking, place a slice of cheese on top of each patty to melt.

Step 3 – Remove the patties and cheese from the BBQ and set aside, covered loosely with foil. Place the burger buns cut side down onto the hotplate to toast slightly.

Step 4 – Assemble your burgers with lettuce, mayonnaise or aioli, patty and cheese, red onion rings, tomato slices, and pickles. Serve immediately.

