

# MEDITERRANEAN TURKEY BURGERS

SERVES 6

Hester Hodde

Drain tomatoes and chop.

In a large bowl, using your hands, mix all ingredients. Form into 6 patties.

Place turkey burgers on a foil-lined baking sheet. Sear under the broiler for 5 min until well browned. You may also sear in a pan on the stovetop.

Cover with foil. Reduce oven temperature to 250° and cook for 5–10 min until just done, 170–180°.

Do not overcook!

## INGREDIENTS

*1 8.5-oz jar julienned sundried tomatoes in olive oil and herbs*

*2 lbs ground turkey*

*8 oz feta cheese, crumbled*

*½ cup chopped basil*

*2 tbsp Worcestershire sauce*

*2 tsp salt*

## DEEDEE'S NOTES:

- Recipe may be prepped one day in advance.
- For the ground turkey, be sure to avoid all white meat (99% lean) and use a mix of white and dark (85% lean) for more moist, flavorful burgers.
- Turkey burgers will shrink as they cook.
- Hester recommends California Sun Dry tomatoes.
- You may want to use disposable food-prep gloves to mix and form the burgers.

*Hester has been serving these turkey burgers for years.*

*Everyone always raves and wants the recipe!*