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TURKEY BURGERS WITH A HINT OF HICKORY & MAPLE

2 lbs. (.907 kg) ground turkey

1/3 cup breadcrumbs

1 egg

1 Tbsp. **Oh! So Onion**

1 Tbsp. **Oh! So Garlic**

1 Tbsp. **Hickory & Maple Garlic Seasoning**

1/4 cup chopped parsley

SWEET HICKORY MAYO:

1 cup regular mayonnaise or olive oil mayonnaise

1 Tbsp. **Hickory & Maple Garlic Seasoning**

SWEET HICKORY MAYO: Combine mayo ingredients, refrigerate until ready to use.

In a large bowl, mix ground turkey, breadcrumbs, egg, parsley, and seasonings. Form into 10 patties. Preheat grill to medium-high heat. For patties about 1 inch thick, grill each side for 6-7 minutes, check for doneness and internal temperature of 165°F. Let the burgers rest for 3-5 minutes after grilling. This allows the juices to redistribute for a juicier burger. Heat the bun on the grill for a few minutes, brush with Sweet Hickory Mayo and add your favourite burger toppings (bacon, lettuce, tomatoes, BBQ sauce and fresh cucumbers).



•Oh! So Onion
•Oh! So Garlic

•Hickory & Maple Garlic Seasoning