

Oriental Turkey Burger

Simplicity is the key in the Oriental Turkey Burger. Garlic, ginger and soy sauce produce the distinct Eastern flavour. You can substitute the turkey meat with chicken without any problems if you prefer.

If you have already visited my Burger Making Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the [\(links\)](#) below.

[\(A note on my measuring units\)](#)

Serves 4

For The Patties:

- 1lb/500g turkey meat ground or finely chopped [\(how to grind your own meat\)](#)
- 1/2 onion finely chopped
- 1 clove garlic finely chopped
- 1 piece ginger (same size as the garlic) finely chopped
- 1 dash soy sauce
- 1/2 dash sherry
- a little pepper, fresh ground is better
- 1 hand fresh bread crumbs
- 1 quarter chicken stock block dissolved in a tablespoon water

For the Rolls:

- 4 rolls
- sliced tomato
- thinly sliced onion
- lettuce
- a few slices of gherkin
- mayonnaise

Mix all the patty ingredients thoroughly [\(how to season meat\)](#).

Make sure the mixture is cool. Divide mixture into 4 equal balls and press into patties [\(how to mold patties\)](#).

Cook on low heat under the grill, on the barbecue or in a pan [\(how to regulate cooking temperature\)](#) until cooked through or the internal temp reaches 175F/80C [\(when is my patty cooked?\)](#).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in pan) just before the patties are done. Spread mayonnaise on the bottom halves, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Add the patty and the top half of the roll. Enjoy your Oriental Turkey Burger

Bon Appetit!