

Spicy Cranberry Turkey Burger

Try something a little different. This Spicy Cranberry Turkey Burger has real flair! If you have already visited my Chicken Burger 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 hand finely chopped spring onion
1 clove garlic crushed or finely chopped
4 pinches paprika powder
1 pinch barbecue spice
a little pepper, fresh ground is better
a little salt
1 hand fresh bread crumbs
1 egg lightly whisked
1 quarter chicken bouillon/stock cube dissolved in 2 to 3 tablespoons water

For the Cranberry Sauce:

Half a cup of cranberry sauce 1 tablespoon honey
1 small dash of cider vinegar
quarter onion finely chopped
1 pinch grated ginger
1 pinch mixed spice
a little butter

For the Rolls:

4 rolls
4 thin slices light cheese
thinly sliced onion
lettuce
a little mayonnaise

Sauce: Cook onion over low heat in butter until soft, add the other ingredients and simmer for about 5 minutes. Patty: Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer. [\(How to season meat\)](#)

Make sure the mixture is cool. Divide mixture into 4 equal balls and mold 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 a little mayonnaise on the bottom half of the roll, add a thin slice of onion, some lettuce, the patty, the slice of cheese, some cranberry sauce and the other half of the roll.

Bon Appetit!