

THANKSGIVING TURKEY BURGER

1 pkg Ground turkey
1 egg
¼ cup bread crumbs
¼ cup chopped onion
½ tsp dried thyme
¼ tsp dried sage
1 tsp dried rosemary
¼ tsp salt
Black pepper
Stove top stuffing (see recipe below)
Cranberry sauce
Burger buns



Step 1: Mix ground turkey with egg, bread crumbs, and spices in a large bowl. Divide into 4 burgers.

Step 2: Heat a skillet over medium heat and coat with oil or cooking spray. Add burger patties and cook for about 6 minutes each side, until cooked through.

Step 3: Place burger on one side of sliced bun. Top with stuffing and cranberry sauce. Optional, add a slice of your favourite cheese.

QUICK HOMEMADE STOVE TOP STUFFING

Step 1: Toast two slices of bread until golden and cut into cubes.

Step 2: Dice 1 small stick of celery and about 1 tbsp of white onion and 1 clove of garlic.

Step 3: Melt 1 tbsp of butter in a sauce pan. Add the celery, onion and garlic. Add salt and pepper, a dash of dried oregano or marjoram and a dash of dried or fresh parsley. Cook until softened.

Step 4: Add about ¼ cup of chicken stock or broth.

Step 5: When it boils Add bread to the pot, mix and remove from heat. Cover with a lid, and let it sit for 5 minutes. Then fluff with a fork.