



## Sweet & Sticky Honey Garlic Turkey Burgers

**Prep time:** 20 min. (not including refrigeration)  
**Total time:** 40 min.  
**Makes 4 servings**

The secret to these extra juicy burgers is a little Heinz [Seriously Good] Mayo in the meat mixture. The sweet and sticky glaze goes perfectly with turkey or chicken and the creamy Extra Cheddar slices, but you'll also love it on lean ground pork patties for a change of pace.

### What do I need?

- 1 lb (454 g)** extra-lean ground turkey
- 1/3 cup Heinz [Seriously Good] Mayonnaise**
- 1/2 cup** breadcrumbs
- 2 tsp Lea & Perrins** Worcestershire sauce
- 1/4 tsp** each of salt and pepper
- 1/2 cup Diana** Sauce Honey Garlic BBQ Sauce (divided)
- 4 slices Kraft Extra Cheddar** cheese
- 4** sesame seed buns, split
- 1** onion (peeled and sliced)
- 1 tbsp** Parsley (coarsely chopped)

### How do I make it?

- 1.** Heat barbecue to medium heat.
- 2.** Mix meat with mayo, breadcrumbs, **Lea & Perrins** Worcestershire sauce, parsley, salt and pepper. Shape meat into 4 (1/2-inch-thick) patties; refrigerate for 20 minutes to firm up.
- 3.** In a pan, sauté your onion in olive oil, 1 tsp of **Lea & Perrins** Worcestershire sauce, and a dash of cracked pepper.
- 4.** Reserve half of the BBQ sauce and set aside. Grill 6 to 8 min. on each side until done (165°F), brushing with remaining BBQ sauce on each side in the last few minutes. Top each patty with cheese slice and add buns to barbecue. Grill just until cheese is melted and buns are toasted, about 1 minute.
- 5.** Fill buns with burgers, onions, and reserved BBQ sauce.

**Tip:** Purists will love these burgers as-is but you can top with any other condiments you like, such as sliced pickles, more **Heinz [Seriously Good] Mayonnaise**, **Heinz Tomato Ketchup**, **Heinz Yellow Mustard** or **Heinz Sweet Relish**.

