



Chipotle Barbecued Turkey Burger

Recipe adapted from Nature's Own Bread. For more information, visit naturesownbread.com.

Ingredients

8 Nature's Own Butter Hamburger Buns
1 cup ketchup
⅓ cup light brown sugar
2 canned chipotle peppers in adobo sauce, minced
2 tablespoons cider vinegar
3 teaspoon lime juice
½ teaspoon garlic powder
2 medium or 3 small ripe avocados, cut in half and pitted
⅛ teaspoon salt, or to taste
2 packages (16 ounces each) Butterball® Fresh Turkey Burger Patties
Thinly sliced red onions

Instructions

Spray cold grate of EGG with cooking spray.

Set EGG for direct cooking at 350°F/177°C.

To make barbecue sauce, combine ketchup, brown sugar, peppers, vinegar, 2 teaspoons lime juice and garlic powder in a medium saucepan. Heat until sauce simmers for 3 minutes. Transfer to a bowl to cool.

To make guacamole, scoop avocado pulp into a medium bowl. Mash with a fork until mixture is slightly chunky. Stir in 1 teaspoon lime juice and about ⅛ teaspoon salt. Cover tightly with plastic wrap. Set aside.

Season turkey patties with salt. Cook 5 to 6 minutes over medium heat. Turn patties and cook 4 minutes.

Reserve about half the barbecue sauce. Brush remaining sauce onto patties. Cook until patties are no longer pink in centers and meat thermometer inserted in centers reaches 165°F/74°C.

Meanwhile, toast insides of sandwich rolls. To assemble burgers, place patties on bun bottoms. Top with reserved sauce if desired. Add onion slices and guacamole.

Makes 8 servings