

Creole Turkey Burger with Rémoulade Sauce

Recipe By Esther Deutsch



Cooking and Prep:  30
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Serves:  6

Contains:    

Preference: Meat

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Difficulty: Easy

Source: Whisk by Ami

Magazine

Cuisines: Creole

Ingredients (19)

For the Rémoulade Sauce

- 1 cup light mayonnaise
- 6 tablespoons [Haddar Israeli Style Cucumbers in Brine](#) or other Israeli pickles, chopped small
- 4 cloves garlic, minced or 4 cubes [Gefen Frozen Garlic](#)
- 4 teaspoons minced parsley or 4 cubes [Dorot Gardens Frozen Parsley](#)
- 2 teaspoons lemon juice
- 1 teaspoon mustard

2 tablespoons capers, finely chopped (*optional*)

2 tablespoons celery, chopped

For the Turkey Burgers

1 and 1/2 pounds dark turkey meat, chopped

1 and 1/2 teaspoons Cajun seasoning

3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**

1 and 1/2 tablespoons **Haddar Teriyaki Sauce**

kosher salt

fresh black pepper

6 warm buns, for serving

Garnishes

alfalfa sprouts

red onions, thinly sliced

sliced tomatoes

lettuce

Start Cooking

Prepare the Burgers

1. Mix all rémoulade ingredients until well combined. Set aside.
2. Preheat the grill or broiler. Mix turkey, Cajun seasoning, minced garlic, and teriyaki sauce until well combined, and form into six round patties. Sprinkle the tops of the patties with kosher salt and pepper.
3. Grill or broil patties for six minutes per side until cooked through completely and slightly brown on the outside. Allow to rest for five minutes.
4. Place lettuce and tomato on each bun, and top with a burger. Spoon rémoulade sauce

generously over each burger. Add sliced onions and alfalfa sprouts. Serve warm.

Variation:

If you prefer, Worcestershire sauce can be substituted for lemon juice and/or teriyaki sauce.