



Mini Turkey Burgers

Mini turkey burgers are a fun and easy way to satisfy appetites of all ages. This recipe was originally published in *Everyday Food*, June 2007.



INGREDIENTS

Serves 4.

2 slices white sandwich bread, (about 1 ounce each)

1 pound (93 percent lean) ground turkey

2 ounces cheddar cheese, coarsely grated (about 1/2 cup)

1/2 small onion, coarsely grated

Coarse salt and freshly ground pepper

1 teaspoon olive oil

12 party-size rolls

Lettuce, sliced tomatoes, ketchup, and mustard, for serving (optional)

DIRECTIONS

1. In a food processor, pulse bread until fine crumbs form. Transfer to a medium bowl; add turkey, cheese, and onion. Season with salt and pepper, and mix gently just until combined. Form twelve 2-inch patties (about 3 tablespoons each).

2. In a large nonstick skillet, heat oil over medium heat. Cook patties until browned and cooked through, about 5 minutes per side. Serve on rolls with lettuce, tomatoes, ketchup, and mustard, if desired.

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