

# U The Lexingtonienne U

## "THE BIG MIKE" REALLY AWESOME TURKEY BURGERS

Serves 4

- 2 T butter, divided
- 1 sweet onion, finely chopped, divided
- 1 package lean ground turkey
- 1/4 C barbecue sauce
- Hamburger buns
- 4 slices of cheese (we use Colby Jack)
- Dill pickle chips
- Shredded lettuce
- Thousand Island dressing
- Salt & pepper

Melt 1 T butter in a skillet over medium-high heat. Add 1/2 the chopped onion and cook until caramelized. (Reserve the other half to use raw for topping the burgers, if that's your jam. Personally I'm not into the raw onion, but I have the palate of an eight-year-old. No raw onion. Tastes sting-y.) In a large bowl, combine the cooked onion with the turkey meat, as well as salt & pepper to taste. Use your fingers to fully incorporate the onion into the meat, then form into 4 patties.

Grill patties until cooked through (they should feel firm when pressed lightly with your finger), brushing lightly with barbecue sauce on both sides. Add cheese slices on top and allow to melt.

Meanwhile, melt remaining 1 T butter in a skillet over medium heat. Place buns cut side down and cook (as you would a grilled cheese) until cut side is golden brown. Top buns with burgers, pickles, lettuce, onion, and dressing.

