



Herb Turkey Burgers

Ground turkey is an alternate to beef. Turkey is not as moist so you need to be careful in the grilling, or they will dry out.

Makes 4 burgers
Grill or Grill Pan

1-1/2 lbs	ground turkey	4 slices	cheese, (cheddar, American, swiss)
1 tbsp	fresh tarragon, chopped		
1 tsp	fresh dill, chopped	4 large	lettuce leaves
	Garlic salt	4 slices	beefsteak tomatoes
	Sea salt		Mustard
	Ground pepper		Mayonnaise
4	hamburger buns, toasted	1 recipe	1000 Island Dressing

1. In a shallow pan or bowl, crumble the ground chuck. Sprinkle tarragon, dill, garlic salt, seas salt and ground pepper. Lightly form into 4 patties (about 8 oz each). Place onto a plate and press your thumb into the center of each patty to create an indentation. Refrigerate for 20 minutes.
2. Place on grill. Do not turn or touch the meat for 4 minutes (Set a timer if you need to), try to keep it covered the entire cooking time. Turnover and cook the second side for 6 minutes. Turn back over, place a piece of cheese on the meat and barbeque for 2 minutes.
3. Place burger on toasted bun, top with dressing, mustard, mayonnaise, lettuce, tomatoes.