

For A Twist On The Average Burger, Try Turkey

(NAPSA)—Tender and juicy Butterball® Turkey isn't just for the holidays. Fire up the grill and bring some sizzle to the backyard barbecue by celebrating Thanksgiving™ with family and friends.

“Grilling requires little preparation and clean up, and can be an easy way to entertain family and friends,” says Butterball spokesperson and celebrity chef Bobby Flay, Food Network Host of *Hot Off the Grill* and *Food Nation*. “Turkey is perfect for any summer gathering—it’s lean and has a unique delicious flavor when grilled.”

Flay has developed this flavorful and easy recipe for Butterball. Give it a try this Thanksgiving season.

Honey Mustard Mint Turkey Burgers with Grilled Pineapple

- ¼ cup honey
- ¼ cup Dijon mustard
- 2 tablespoons finely chopped fresh mint
- Salt and freshly ground pepper
- 1½ lbs. Butterball® Fresh Ground Turkey
- 1 tablespoon canola oil
- 4 slices fresh pineapple
- 4 burger buns, split
- 1 cup arugula or favorite lettuce

1. Prepare outdoor grill for cooking on medium direct heat.

2. Whisk together honey, mustard and mint in small bowl and season with salt and



pepper to taste. Place half of the glaze in another dish and set aside to use on the cooked burgers.

3. Place turkey in medium bowl and season with salt and pepper. Divide into fourths and shape into patties, about 4½ inches in diameter. Brush both sides of the patties with honey-mustard glaze and place on grill. Cook until golden brown on first side, about 5 to 6 minutes. Turn over and brush browned side with additional glaze. Continue grilling burgers another 8 to 9 minutes or until meat thermometer inserted into center reaches at least 160°F. Remove burgers from grill and brush with the reserved glaze.

4. While burgers are cooking, brush pineapple with oil and grill 1 to 2 minutes per side or until golden brown.

5. Place buns on grill and heat 20 to 30 seconds. Remove from the grill and place a burger on the bottom half of each bun. Top each burger with a pineapple slice, arugula leaves and top half of bun.