

# Chipotle Barbecued Turkey Burgers



Makes 8 servings. Recipe and photo courtesy of Nature's Own Bread and from Big Green Egg.

## Instructions:

Spray cold grate of EGG with cooking spray. Set EGG for direct cooking at 350°F/177°C.

To make barbecue sauce, combine ketchup, brown sugar, peppers, vinegar, 2 teaspoons lime juice and garlic powder in a medium saucepan. Heat until sauce simmers for 3 minutes. Transfer to a bowl to cool. To make guacamole, scoop avocado pulp into a medium bowl. Mash with a fork until mixture is slightly chunky. Stir in 1 teaspoon lime juice and about 1/8 teaspoon salt. Cover tightly with plastic wrap. Set aside. Season turkey patties with salt. Cook 5 to 6 minutes over medium heat. Turn patties and cook 4 minutes. Reserve about half the barbecue sauce. Brush remaining sauce onto patties. Cook until patties are no longer pink in centers and meat thermometer inserted in centers reaches 165°F.

Meanwhile, toast insides of sandwich rolls. To assemble burgers, place patties on bun bottoms. Top with reserved sauce if desired. Add onion slices and guacamole.

## Ingredients:

- 8 Nature's Own Butter Hamburger Buns
- 1 cup ketchup
- 1/3 cup light brown sugar
- 2 canned chipotle peppers in adobo sauce, minced
- 2 tablespoons cider vinegar
- 3 teaspoon lime juice
- 1/2 teaspoon garlic powder
- 2 medium or 3 small ripe avocados, cut in half and pitted
- 1/8 teaspoon salt, or to taste
- 2 packages (16 ounces each) Butterball® Fresh Turkey Burger Patties
- Thinly sliced red onions



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