

# Spicy Turkey Burgers

## Ingredients:

- 2 lbs. Turkey- skinned & ground
- 1/2 Cup Plain Bread Crumbs, panko
- 2 Cloves Garlic - Chopped
- 2 Tbsp Yuengling Mild Wing Sauce
- 1 Tbsp Yuengling Traditional Lager
- 1/8 tsp Salt
- 1 Bunch Chives – minced
- 6 Potato Roll Buns – Split
- Your favorite sliced cheese

## Preparation:

- In a large bowl, combine all ingredients, using your hands, mix ingredients thoroughly.
- Shape mixture into 6 patties.
- Grill over medium-hot coals 4-5 minutes per side or until no longer pink. Or pre-heat broiler and lightly spray the rack of an unheated broiler pan with vegetable oil spray.
- Place patties on rack and broil 3-4 inches from heat for 4-5 minutes per side or no longer pink.

This recipe is provided by All-N-Food. For more recipes using Yuengling BBQ & Wing Sauces please visit our website at [www.all-n-food.com](http://www.all-n-food.com)