

ANNA

Turkey burger with hoisin glaze, and spicy slaw

A delicious turkey burger with an Asian twist, and perfectly balanced with a savoury coleslaw.

Ingredients

1 1/2 pounds ground turkey
3 tablespoons fresh breadcrumbs
2 green onions, finely chopped
2 teaspoons Dijon mustard
2 tablespoons soy sauce
1/8 teaspoon freshly ground pepper
6 hamburger buns, split and toasted

Hoisin glaze

1/3 cup Hoisin sauce
1 tablespoon rice vinegar
1 tablespoon soy sauce
1 tablespoon ketchup
1 teaspoon grated fresh ginger

Spicy slaw

3 cups shredded green cabbage
1 large red bell pepper, thinly sliced
2 green onions, sliced thinly
Sea salt and freshly ground pepper, to taste

Slaw dressing

1/2 cup mayonnaise
1 clove garlic, finely chopped
1 tablespoon minced shallot
2 tablespoons chopped canned green chilies
1 tablespoon finely chopped fresh cilantro
1 tablespoon pure maple syrup
1 tablespoon Dijon mustard
1 tablespoon malt vinegar
2 tablespoons fresh lime juice
1/2 teaspoon ground coriander

Preparation

For slaw dressing, process all ingredients in blender. Set aside.

For spicy slaw, in large bowl, toss together cabbage, peppers and green onions. Pour dressing over cabbage mixture; toss well. Season with salt and pepper. Cover and chill 1 hour.

For hoisin glaze, combine all ingredients in small bowl and mix well. Set aside.

For burger, in large bowl, combine turkey, breadcrumbs, green onions, Dijon, soy sauce and pepper. Form into six 3/4 -inch thick patties. Cover and chill 1 hour. Lightly oil skillet and preheat to medium-high heat. Grill burgers 5 minutes per side, brushing with glaze.

To assemble, place burger on bottom bun. Top with spicy slaw. Cover with top. Makes 4 - 6.