

All-American Turkey Burger

Ingredients:

- 1 Pound GROUND TURKEY
- 1/2 Cup onion, chopped
- 1 Clove garlic, minced
- 1/4 Cup ketchup
- 1/8 Teaspoon pepper
- 4 Kaiser rolls, sliced
- 4 Leaves lettuce
- 4 Slices red ripe tomato
- 4 Thin slices onion

Directions:

1. Preheat charcoal grill for direct heat cooking. In medium size bowl combine turkey, onion, garlic, ketchup and pepper. Evenly divide turkey mixture into 4 burgers, approximately 3-1/2 inches in diameter.
2. Grill turkey burgers 5 to 6 minutes per side until 165 degrees F is reached on food thermometer and turkey is no longer pink in center.
3. To serve, place each turkey burger on bottom half of Kaiser roll and top with lettuce, tomato, onion, and top half of roll.

All-Star Chili Dogs

Ingredients:

- 3/4 Pound GROUND TURKEY
- 1 Cup chopped onion
- 1 8-Ounce can tomato sauce
- 1/2 Teaspoon Worcestershire sauce
- 1/4 Teaspoon hot pepper sauce
- 1/2 Teaspoon chili powder
- 1/2 Teaspoon salt
- 1/4 Teaspoon pepper
- 1 Teaspoon brown sugar
- 8 TURKEY HOT DOGS, cooked to package directions
- 9 Hot dog buns, split, lightly toasted
- 1/3 Cup Cheddar cheese, shredded

Directions:

1. In a medium skillet, over medium heat, brown ground turkey and onions, breaking up turkey into small pieces. Drain any fat from skillet. Reduce heat to low.
2. Stir in tomato, Worcestershire and hot pepper sauce, chili powder, salt, pepper, and sugar. Gently simmer for about 10-12 minutes, stirring occasionally.
3. Place hot dogs into toasted buns. Ladle 1/4-cup chili sauce over each hot dog. Top with cheese.

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Summer Grilling Season with Turkey



Information Courtesy of your
Indiana Turkey Farmers

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Buffalo Turkey Wings

Ingredients:

- 4-1/2 Pounds TURKEY WINGS
- 3/4 Cup all-purpose flour
- 1 Teaspoon salt
- 1 Teaspoon cayenne pepper
- Vegetable oil, as needed
- 1/3 Cup unsalted butter, melted
- 2 Tablespoons distilled white vinegar
- 2/3 Cup red hot pepper sauce

Directions:

1. Cut off wing tips. (Reserve for turkey stock or soups.) Cut remaining wings into 2 piece at joint.
2. Combine flour, salt and cayenne pepper on a plate. Dust wings in flour mixture, shaking off excess.
3. Heat 1-1/2 inches of oil in a large heavy skillet over medium heat. Add wings in a single layer, without crowding; fry for 10 minutes, turning once, until browned. Drain on paper towels. Repeat with remaining wings.
4. Combine butter, vinegar, and hot pepper sauce in a small bowl. Place wings in a large baking pan; drizzle sauce over wings.
5. Bake wings in a 375 degree F oven for 1 hour, turning once and basting occasionally with sauce, until wings are tender.

Turkey Yakitori

Ingredients:

- 1/2 Teaspoon low-sodium chicken bouillon granules
- 2 Tablespoons each boiling water, low-sodium soy sauce and dry sherry
- 1 Teaspoon ground ginger
- 1 Clove garlic, minced
- 2 Pounds TURKEY BREAST CUTLETS, cut into 1-inch wide strips
- 8 Metal skewers (9 inches long)
- 1/2 Pound fresh whole mushrooms
- 1/2 Large red bell pepper, cut into 1-inch cubes
- 1/2 Large green bell pepper, cut into 1-inch cubes

Directions:

1. In a small bowl dissolve bouillon in boiling water.
2. In large self-closing plastic bag combine bouillon mixture, soy sauce, sherry, ginger, garlic and turkey. Close bag and shake mixture to coat. Refrigerate 4 hours or overnight. Drain marinade and discard.
3. On skewers weave turkey strips around mushrooms and red and green pepper cubes.
4. Preheat charcoal grill for direct-heat cooking. Grill turkey skewers 4 to 5 minutes or until turkey is no longer pink.

Turkey Sloppy Joes

Ingredients:

- 1 Pound GROUND TURKEY
- 1 Cup onion, thinly sliced
- 1/2 Cup green pepper, chopped
- 1 Cup catsup
- 1/4 Cup sweet pickle relish
- 1-1/2 Teaspoons chili powder
- 1 Teaspoon Worcestershire sauce
- 1/2 Teaspoon seasoned salt
- 1/2 Teaspoon garlic powder
- 1/4 Teaspoon celery seeds
- 8 Sandwich buns, split

Directions:

1. In large skillet, over medium-high heat, sauté turkey, onion and pepper 5 minutes or until turkey is no longer pink. Add catsup, relish, chili powder, Worcestershire sauce, seasoned salt, garlic powder, and celery seed. Bring to boil. Reduce heat to low; cover and simmer 30 minutes.
2. Toast the opened buns under broiler 1 to 2 minutes or until lightly browned.
3. To serve, evenly divide and spoon turkey mixture over one half of each bun. Top with other half.

