

## **Grilled Turkey Burgers with Lynchburg BBQ Sauce**

Chef K.

My Dad taught my brother and I how to hunt at an early age. We would hunt, pheasant, quail, rabbit, squirrel and occasionally deer. Of course some of the game would always end up as burgers. For this recipe I suggest finding a high quality turkey meat, organic or heritage breed to really bring out the flavors. To complement the burgers, my Dad's go to was always Jack Daniels, so the Lynchburg BBQ sauce takes these burgers to another level!

Makes 8 Burgers or 16 sliders

4#	Ground organic / heritage turkey meat, preferable leg and thigh meat
1 large	Yellow onion, minced
½ cup	Parsley, fresh chopped
4 cloves	Garlic, minced
2 tsp.	Smoked paprika
½ each	Red and green bell pepper, minced
1 Tb.	Your favorite seasoning salt, Badia All-purpose or Lawry's works great Kosher salt and fresh ground black pepper
8 sliced	Aged cheddar cheese
8 each	Burger buns of choice Condiments of leaf lettuce, sliced ripe tomatoes and thinly sliced red onions and sliced Jalapenos if desiring a nice Dad's Day Kick!

In a mixing bowl, add ground turkey, onion, parsley, garlic, paprika, bell peppers and seasoning salt. Toss gently to mix all ingredients well, but do not over work it. Shape into 8 burgers. Let burgers rest in refrigerator for 1-2 hours.

Heat up BBQ Grill and add some wood chips such as hickory, oak or mesquite. Grill burgers over a medium high heat, seasoning each side with salt and fresh ground pepper. Flip burgers only once, cook about 6-7 minutes per side. At the end slather Dad's Lynchburg BBQ sauce on the burgers, add cheese if desired to melt on top of the burgers. Remove from grill and serve warm with all of the condiments and even more of Dad's Lynchburg BBQ Sauce on the side!

\*If using a Lava Grilling Stone, head Lava Stone in a very hot oven for 1 ½ - 2 hours. Just before service, spray with pan spray and place prepared burgers on stones and top with salt and fresh ground pepper and serve to your guests to grill the burgers with their own spatula! Once burgers are done, everyone can create their own burger.

### **"Ode to Dad" Lynchburg BBQ Sauce**

Dad's choice of beverage was always either ice cold beer or some classic Jack Daniels. This recipe is an ode to both Dad and that good ol' Tennessee whiskey

1/2 cup	Ketchup (I prefer Hunt's here, but Heinz will work fine as well)
1/3 cup	apple cider vinegar
2 Tb.	Kosher dill pickle juice
1/4 cup	apple juice or cider (fresh juice is excellent)
¼ cup	brown sugar, packed
1 Tb	Worcestershire
3 tsp	Gulden's brown mustard (or dijon or deli mustard)
2 tsp.	Badia complete seasoning
1/4 tsp	garlic powder
1/4 tsp	granulated onion
1/8 tsp	cayenne pepper

1/8 tsp	black pepper, ground
1 small	yellow onion, finely minced
1/2 tsp	smoked paprika
1 cup	Jack Daniels, reduced slowly on the stove by half, then cooled

In a medium sauce pot, combine all ingredients, except for the Jack Daniels and bring to a simmer.

Simmer slowly for 25-30 minutes, stirring regularly.

Stir in Jack Daniels and simmer for another 5 minutes to let the flavors permeate

Blend smooth with immersion blender.

Sauce can be served immediately, but is best made a day in advance and let cool over night to let the flavors marry. Can keep up to 2 weeks in the refrigerator.