

# Curried Chicken or Turkey Burgers

## Ingredients:

2 ½ - 3 lbs. Ground Chicken or Turkey  
2 ¼ cups soft white bread crumbs  
1 tblsp. Curry Powder  
Salt and pepper  
1 hot pepper  
1 cup onion (finely diced)  
1 tspn. Fresh ginger root (finely diced)  
1 clove garlic (finely diced)  
½ cup tomatoes (diced)  
1 egg  
½ cooking oil

## Preparation:

Combine ground chicken or turkey meat with 1 cup breadcrumbs, onions, tomatoes, ginger, garlic, red pepper, curry, salt and egg in a deep bowl. Knead ingredients until mixture is smooth and thoroughly mixed. Divide into 8 equal portions, form patties. Dip both sides of patties into remaining bread crumbs. Place on a cookie sheet or pan lined with wax paper in the refrigerator for 5-10 minutes to set. Pan fry, grill or barbeque until fully cooked.

## Serving Suggestions:

These are delicious and easy to prepare for a barbeque, picnic or just a fun meal at home. Serve burgers on buns, with mashed potatoes, coleslaw, macaroni and cheese, potato salad or avocado green salad or corn on the cob.