

BBQ Turkey Burger with Russian Mayonnaise

- 1 dry shallot, finely chopped
- 1/4 c parsley, finely chopped
- 1 scallion, finely chopped
- 6 large mushrooms, finely chopped (in a food processor--makes 3 cups)
- 1/3 orange bell pepper, stemmed, seeded and finely chopped
- 1/3 c chopped sun-dried tomatoes (in oil)
- 1 t sea salt
- 1/2 t oregano
- 2 t [Worcestershire sauce](#)
- 1/4 t freshly ground black pepper
- 1/2 t chili flakes (optional)
- 2 lbs ground turkey

Garnish Ingredients:

- 1/2 red onion, thinly sliced
- 1 large ripe tomatoes, sliced (or 2 roasted peppers)
- 9 onion rolls, split and toasted
- baby arugula (or lettuce), dressed with olive oil and aged balsamic vinegar

Russian Mayonnaise Ingredients:

- 1/2 c mayonnaise (or 2% Greek yogourt)
- 1 T ketchup

Combine shallot, scallion, parsley, mushroom, orange pepper, salt, black pepper, oregano, red pepper flakes, Worcestershire sauce and sun-dried tomatoes in a large bowl. Add the ground turkey. Form the meat into nine 4-inch patties, about 3/4 inch thick.

Light a BBQ grill or preheat a grill pan. Grill over moderately high heat, turning, and grilling until a digital meat thermometer, inserted into the centre of the burger, reaches 165F.

In a small bowl, combine the mayonnaise with the ketchup. Spread the Russian mayonnaise on the rolls. Top with the burgers, arugula, onion and tomato or roasted pepper slices. Enjoy the compliments! They are well deserved. Serves 6.