

# TURKEY BURGERS



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 4 servings*

| Reorder No. | Description                     | Amount          |
|-------------|---------------------------------|-----------------|
| 312267      | Dijon Mustard                   | ¼ cup           |
| 225614      | GFS® Honey                      | 1 heaping Tbsp. |
| 895370      | Orange Juice                    | 1 Tbsp.         |
| 677558      | Lemon                           | 1               |
| 108308      | GFS Salt                        | To taste        |
| 225037      | Trade East® Ground Black Pepper | To taste        |
| 202060      | Ground Turkey                   | 1½ lbs.         |
| 726575      | GFS Monterey Jack Cheese        | 8 slices        |
| 592854      | GFS Kaiser Rolls                | 4               |
| Market Item | Watercress                      | As needed       |

## Preparation Instructions

### *Lemon-Honey Mustard*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well.* Whisk together in a small bowl the mustard, honey, orange juice, ½ teaspoon of lemon zest, 1 teaspoon of lemon juice, salt, and pepper. Cover and refrigerate for at least 30 minutes and up to 24 hours. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*

### *Turkey Burgers*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well.* Preheat the grill to high. Form the ground turkey into four 6 oz. patties. Sprinkle the burgers, on both sides, with salt and pepper. Grill until cooked through for 3–4 minutes per side. *CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds.* During the last few minutes of cooking, add two slices of cheese to each patty, cover the grill, and let the cheese soften slightly, about 1 minute. Put the patties on the buns, drizzle with the lemon-honey mustard, and top with watercress (optional). Serve with extra lemon-honey mustard on the side. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*