



### ***Pineapple Turkey Burgers***

*Grilling is as much a part of the American Summer as fireworks and apple pie. Grilling burgers, whether beef or turkey, is one of the most practiced pastimes during summer months. This recipe is a quick and easy way to add some variety to your menu.*

1 can (8 oz) sliced pineapple  
1/2 c. dry bread crumbs  
1/2 c. green onions, sliced  
1/2 c. sweet red pepper, chopped  
1 tbsp soy sauce  
1/4 tsp salt  
1 pound lean ground turkey  
1/4 c. Evelyn's Gourmet Sauce  
4 sesame seed hamburger buns

Drain pineapple, reserving 1/4 cup juice; set aside. In a bowl, combine bread crumbs, onions, red pepper, soy sauce, salt and reserved pineapple juice. Crumble turkey over mixture and mix well. Shape into four patties.

Grill over medium heat for 3 minutes. Brush with Evelyn's Gourmet Sauce. Continue grilling until desired doneness, or meat thermometer reads 165 degrees. Grill pineapple, basting occasionally with sauce. Top buns with a burger and pineapple slice.

Ease cleanup by spraying grill rack with non-stick cooking spray prior to igniting grill.

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