

Wild Turkey Burger

A Wild Game Recipe by Chef Wilfred Beriau

Yields 9-10 3 ounce patties

Prep Time
20 active minutes
chill 4 hours

Cook Time
20 minutes

Total Time
4 hours 40 minutes

Ingredients

1 lb. ¼ - ½ inch, fresh, diced turkey breast
½ cup mozzarella shredded
2 eggs
¼ cup mayonnaise
2 T fresh dill fronds, chopped
1 T chives, sliced finely
¼ cup flour
½ tsp. salt and pepper

Sandwich:

1 toasted roll per person
2 strips of freshly cooked bacon, cut in half
1 large slice of tomato, ¼ inch thick
1 paper-thin slice of Bermuda onion
Lettuce of your choice

Secret Sauce:

¼ cup ketchup, ¾ cup mayo, 1-2 T Sriracha,
1 t lemon juice



1. In a large bowl, combine the turkey meat, cheese, and eggs and mix well.
2. Add the herbs, salt and pepper, and mayo and mix.
3. Add the flour, fold in, cover and chill for about 4-6 hours.
4. When ready, in a preheated pan with your choice of oil, using a #20 or 25 scoop, make patties and place in the pan. Cook on both sides until the patties reach a safe internal temperature of 165°.
5. Serve on a Kaiser roll with lettuce and tomato and a Russian-type dressing.
6. Enjoy!

The wild game consumption advisory can be found at mefishwildlife.com/wildgameconsumptionadvisory



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