

Thai Burgers with Plum Sauce and Spicy Slaw

<http://cakebatterandbowl.com>

Ingredients:

Spicy Slaw:

- 1/2 cucumber, coarsely grated
- 1 carrot, coarsely grated
- 1/2 cup thinly sliced roasted red peppers
- 2 tablespoons rice vinegar
- 1 tablespoon fish sauce
- 1 teaspoon granulated sugar
- 1 garlic clove, minced
- 1/2 teaspoon red pepper flakes
- 1/4 teaspoon salt

Plum Sauce:

- 1/3 cup plum jam
- 1 teaspoon rice vinegar
- 1 garlic clove, minced

Burger Patties:

- 1 1/2 pounds ground turkey
- 1/2 cup grated red onion
- 2 garlic cloves, minced
- 1 teaspoon salt

Assembly:

6 whole wheat hamburger buns, split and toasted

Directions:

To make the spicy slaw, mix shredded cucumber, carrot, and red pepper in a medium bowl. Mix rice vinegar, fish sauce, sugar, garlic, red pepper flakes, and salt in a small bowl. Pour dressing over veggies and stir well. Place in the fridge for an hour to allow the flavors to meld.

To make the plum sauce, mix plum jam, rice vinegar, and garlic in a small bowl and stir until smooth.

To make the burger patties, heat oven broiler. Place ground turkey, grated onion, garlic, and salt in a large bowl and gently mix all the ingredients together with your hands; form 6 burgers that are slightly larger than your buns. Place patties on a large cookie sheet and broil for 5 to 6 minutes on each side or until cooked through and no longer pink in the center.

To assemble the burgers, place a patty on top of the bottom half of each bun and evenly spread the plum sauce on top of each burger. Drain any excess liquid off the slaw and spread evenly on the burgers. Add the burger tops and serve. Makes 6 burgers.

