

From the Kitchen of Sheryl Yuengling



Ale Turkey Burgers

1 lb. ground turkey (makes 4 burgers)	½ tsp crushed red pepper flakes
¼ cup Yuengling Lord Chesterfield Ale	½ tsp onion powder
1 Tbsp. Worcestershire sauce	½ tsp garlic powder
½ tsp dry mustard	½ tsp paprika
	4 sesame seed buns

Heat grill to medium and lightly oil the grates.

Mix all ingredients in a bowl, careful not to overmix. Shape into 4 patties. (You can use a burger press if available.) Place on grill and close lid for 5 minutes. Flip patties and grill for another 5-6 minutes.

Serve on a sesame seed bun and top with any of your favorite toppings and condiments.



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