

Kick Up Your Labor Day Cookout with Spicy Oriental Turkey Burgers & Wasabi Sauce

Here's one of our favorite St. Petersburg Labor Day cookout recopies that's easy to make and a proven crowd pleaser. Serves 6 hungry guests.

1 ½ Lbs. Ground Beef or Ground Turkey	½ Teaspoon Kosher Salt
1 Medium Bell Pepper, diced	¼ Teaspoon freshly ground Black Pepper
¼ Head Napa Cabbage, shredded	¼ Cup plus 2 tablespoons light Mayo
4 Scallions, sliced thin	2 Teaspoons prepared Wasabi
1 Large Egg White, lightly beaten	6 Slices Pepper jack Cheese, sliced thick
3 Tablespoons cilantro, mint or basil, finely chopped	Washed lettuce or fresh Arugula
2 Tablespoons plus 1 Teaspoon light Soy Sauce, divided	Sliced fresh tomatoes
1 Teaspoon Gingerroot, finely grated	Dill Pickle slices
1 Teaspoon Sesame Oil, divided in two	Pickled Jalapeno slices
	6 Toasted buns

Gently mix the meat or turkey with the bell pepper, cabbage, scallions, egg whites, cilantro, 2-tablespoons soy sauce, ginger, ½-teaspoon sesame oil, salt and pepper. Don't over mix. Shape the mixture into six patties. These can be made the day before and refrigerated. Bring to room temperature before cooking.

Fire up the barbecue. On medium-high heat, grill the burgers 5-7 minutes each side or until the internal temperature reaches 165 degrees.

While the burgers are cooking, mix the mayo, prepared wasabi, 1-teaspoon soy sauce and ½-teaspoon sesame oil. If the sauce is too hot, add a bit more mayo, if it's not hot enough, bump it up with a little more wasabi.

Toast the buns, slather on some of the wasabi sauce, add a slice of cheese, some lettuce a few dill pickle and jalapeno slices and crown with one of the best burgers you'll ever eat. Enjoy!

Happy Labor Day!

Labor Day recipe provided by:



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