

Turkey and Bacon Sliders

These are great! I like these much better than hamburgers.

Ingredients

- 1/2 small onion (1/2 cup diced)
- 2 Tbsp. chopped Parsley (1 Tbsp. dried)
- 2 cloves garlic
- 4 strips of bacon
- 1 Tbsp. Worcestershire sauce
- 4 egg yolks
- 2 Tbsp. Dijon mustard
- 2 lb. 85% lean ground turkey
- 1/2 cup breadcrumbs + 2 Tbsp. (divided)
- 3 Tbsp. old-fashioned oats
- 2 tsp. cornstarch
- 1 tsp. paprika
- 1 oz. (6 Tbsp.) Parmesan cheese
- 1/2 tsp. dried thyme
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1/2 cup pine nuts
- 4 oz. raisins (4 snack pack box or 1 cup)



Equipment

- Large bowl
- Electric skillet
- Wax paper or freezer paper
- Temperature probe

Turkey Bacon Sliders:

☑	Description	Time (min)
	Dice onion (1/2 cup) and parsley (1 Tbsp.)	2
	Peel and mince 2 cloves of garlic	1
	Fry 4 strips of bacon until crisp, blot on paper towel, and allow to cool	5
	Reserve 2 Tbsp. bacon fat, sauté onion in fat until soft	3
	Add garlic and sauté	1
	Add 1 Tbsp. Worcestershire and reduce	1
	Remove onion and garlic from heat and allow to cool	1
	Crumble and chop bacon into small pieces	1
	In a small bowl, beat 4 egg yolks and 2 Tbsp. Dijon mustard	1
	Stir beaten egg and bacon into ground turkey	1
	In a small bowl, combine 1/2 cup breadcrumbs, 3 Tbsp. oats, 2 tsp. cornstarch, 1 Tbsp. parsley, 1 tsp. paprika, 6 Tbsp. grated parmesan cheese, 1/2 tsp. dried thyme, 1 tsp. salt and 1/2 tsp. pepper	3
	Mix dry mixture with meat using hands	1
	Toast 1/2 cup pine nuts in a pan or toaster oven	1
	Add onions, 4 oz. raisins, pine nuts and mix with hands until mixture holds a shape	2
	Add 4 Tbsp. breadcrumbs, if necessary, to dry mixture	1
	Cut 24 pieces of wax paper, 4" square	2
	Form meat into twelve patties. Place each patty between two pieces of wax paper. Transfer to a freezer bag and freeze.	5
	To use, bake one or two patties in a toaster oven at 350 degrees until the internal temperature is 160 degrees. Serve in a slider bun.	8
	Total	40