



Easy Family Grill Out Recipe

BUFFALO BLUE CHEESE TURKEY BURGER AND SLAW

FEEDS:**6 - 8 PEOPLE****PREP TIME:****8 MINUTES****COOK TIME:****12 MINUTES****TOTAL TIME TO PLATE:****20 MINUTES****GROCERY CHECKLIST:**

- 1 Package of All Natural Turkey BUBBA burgers
- Whole wheat hamburger buns (pre-cut)
- Hot sauce (choose your spice level)
- Chili powder
- Ground cumin
- Fat-free blue cheese salad dressing (optional blue cheese crumbles for extra flavor)
- Celery
- Pre-made coleslaw from the deli section

MISCELLANEOUS CHECKLIST

- Salt
- Pepper
- Gas or Charcoal Grill
- Meat thermometer

DIRECTIONS

STEP 1 - PREHEAT AND PREP TOPPINGS

While you're preheating the grill, let's get the hot sauce ready as it's pretty much all you have to really prep. Combine 4 tablespoons of hot sauce, 1 tablespoon of cumin, 1 teaspoon of chili powder, and a pinch of salt and pepper in a mixing bowl.

STEP 2 - GRILL

Throw your frozen turkey burgers right on the grill, no need to thaw. BUBBA burgers are easy to cook, just let them sit on one side for 4 minutes at medium high heat.

STEP 3 - BLUE CHEESE AND CELERY

Get your dressing (and crumbles ready if you picked them up), and chop up your celery to add some extra crunch.

STEP 4 - FLIP AND TOAST

Carefully flip your BUBBA Turkey burgers and let them sit for another 2-4 minutes, or until they've got an internal temperature of 165 F. Feel free to toast your pre-cut buns at this time.

STEP 5 - PULL AND LOAD UP YOUR BURGERS

Drop your BUBBA Turkey burger right into the bowl of hot sauce and douse em down. Then land them on a toasted bun, layer some celery on the burgers, and cover with blue cheese (dressing and / or crumbles).

STEP 6 - SERVE

Scoop a healthy side of cole slaw, and consider adding any left over celery to your dish to dip into some extra blue cheese as another sweet and crunchy side. Enjoy!

