

BUFFALO BLEU CHEESE TURKEY BURGER

*The classic combination of bleu cheese & hot sauce
is the perfect way to spice up a boring burger!*



For the Dressing:

¼	Cup	Mayonnaise
2½	Ounces	Bleu Cheese Crumbles
1	Stalk	Celery, minced fine
1-2	Tablespoons	Hot Sauce (to taste)

For the Burger:

1	Pound	Ground Turkey
2½	Ounces	Bleu Cheese Crumbles
1-2	Tablespoons	Hot Sauce (to taste)
½	Teaspoon	Salt
¼	Teaspoon	Black Pepper

Directions:

1. With a fork, mix together the mayo, hot sauce and bleu cheese – mashing the bleu cheese crumbles into almost a paste. Stir in minced celery. Set aside.
2. Combine the burger ingredients and form into 3 patties. Grill burgers over medium heat for about 6 to 8 minutes per side, or until an internal temperature of 165° is reached.
3. Serve on a bun topped with the dressing. Add lettuce, tomato and onion if desired.