

Korean Turkey Burgers

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Let's talk about burgers for a second... These Korean Turkey Burgers are literally the best burger that I've made in my home kitchen and once you sink your teeth into this burger, then you will agree with every single word that I've said. From the spicy ketchup, tangy and sweet slaw, and yolky egg, there are a thousand and one reasons to make this your new favorite burger recipe.

Serves: 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients:

For the Turkey Burger:

1 pound 80/20 ground turkey

1 tablespoon crushed ginger

1 tablespoon crushed garlic

1 teaspoon dried chili flakes

1 teaspoon sesame oil

Kosher salt and Ground black peppercorn

4 fried eggs

4 hamburger buns

For the Slaw:

4 cups coleslaw mix

1 tablespoon soy sauce

1 tablespoon red wine vinegar

1 teaspoon cane sugar

For Spicy Ketchup:

½ cup ketchup

2 tablespoons chili paste or sriracha

Instructions:

1. In a large mixing bowl, combine the ground turkey, ginger, garlic, chili flakes, sesame oil, salt, and pepper. Form patties into ¼ pound patties and place them into the fridge for 10 minutes.

2. In a separate large bowl, toss together the coleslaw mix, soy sauce, red wine vinegar, and cane sugar and place into the fridge.
3. In a small bowl, whisk together the ketchup and chili paste together and place it into the fridge.
4. Place a large skillet onto the over medium heat and coat with oil. Place the turkey burger patties in the pan and cook on each side for 5 minutes.
5. Once finished cooking, assemble the burgers in the following order: bottom bun, cooked patty, slaw, fried egg, spicy ketchup, and top bun.