

PrazHym Turkey Meatloaf Burgers

Courtesy of Pete Marr

2 tablespoons olive oil
2 cloves garlic, sliced in half lengthwise
½ cup wild mushrooms, chopped
½ cup finely chopped onion
Salt and pepper
1 pound ground turkey
¼ teaspoon ground sage
½ teaspoon herbs d'Provence
1 ½ tablespoons Worcestershire sauce
1 ½ tablespoons catsup
¼ cup bread crumbs
1 egg white
1 tablespoon butter
1 tablespoon flour
1 cup chicken stock
¼ teaspoon poultry seasoning

Preheat the oven to 375° F.

Heat an oven-safe (to 375°) skillet over medium high heat. Add half of the oil and the garlic. Let the garlic flavor the oil as it heats but remove before it begins to brown; set aside on a paper towel. When the oil shimmers add the chopped mushrooms and onion, season with a small pinch of salt and a few grinds of black pepper. Sauté for 5-6 minutes, until the mushrooms are dark and tender. (While they sauté mince the garlic cloves, set aside for the meatloaf mixture preparation.) Remove the mushroom mixture from the heat, transfer to a large glass bowl and let cool for a minute or two.

Return the pan to stove to reheat. Add the turkey and minced garlic to the mushroom mixture and combine. Make a well partway in the center of the meat. Add the sage, herbs d'Provence, Worcestershire sauce, bread crumbs and egg white. Mix the meatloaf to combine and make a small test patty, ¾ of an inch or so. Place in the hot pan and cook 1 minute on each side. Taste the patty to check for seasoning; adjust as needed.

Divide meat loaf mixture into 4 equal parts and form patties about 1 inch thick, using your thumb to press a dimple into each. Add the remaining oil and arrange the patties in the skillet. Cook 4 minutes on each side to brown and transfer to the oven to cook for another 6-8 minutes. Remove from the oven and transfer the burgers to a serving platter, cover loosely with aluminum foil to keep warm.

Return pan to the heat and add the butter. When the butter melts, whisk in the flour and cook 2 minutes. Whisk in the stock and season with poultry seasoning. Simmer the gravy until it reaches desired thickness, and pour over the patties, reserving a little to pass at the table.