

## ORIENTAL-STYLE TURKEY PATTIES

*(from the Bewitching Kitchen)*

1 + 1/2 pounds ground turkey  
1/8 cup soy sauce  
1/2 Tbs Sriracha sauce  
2 tsp grated ginger  
1/4 cup cilantro leaves, chopped fine  
1 egg, beaten  
2 green onions, white and light green parts, minced  
about 2 Tbs water  
a few Tbs bread crumbs, if needed  
salt and pepper

In a large bowl, mix all the ingredients except the bread crumbs, try not to overwork the mixture or the patties will be too tough. This will not be like a regular beef hamburger type mixture, the goal is to end up with more moisture. Once all is combined, if the mixture is too loose to form as a patty, sprinkle breadcrumbs and mix again. Form 4 patties, and place them over parchment paper on a baking sheet, place them in the fridge for 30 minutes to firm up slightly.

Cook them on a hot griddle smeared with a little olive oil until golden brown and completely cooked through.