

**Rosemary Turkey Burger with Apple Slaw and Chive “Mayo”**  
**Serves 4**

**Burgers:**

½ lb ground turkey  
½ lb ground pork  
1 Tbs fresh, chopped rosemary  
1 Tbs fresh, chopped sage  
salt & freshly ground pepper  
4 pc whole wheat buns, brioche buns, pita, etc.  
1 c spinach leaves, arugula, mesclun mix (optional)  
Cheeses: aged cheddar, Havarti, etc.

**Chive Mayo:**

1/2 c sour cream  
2 Tbs fresh, chopped chives  
1 Tbs lemon juice  
Salt and pepper to taste

**Apple Slaw:**

3 pcs green apples, cored and large grated or julienned  
2tsp vegetable oil  
1 pc lemon zested and juiced  
1 tsp fresh, chopped thyme  
Salt and pepper to taste

**Chive Mayo:**

In bowl combine sour cream, chives, lemon juice then season with salt and pepper then chill.

**Apple Slaw:**

In bowl combine apples, oil, lemon zest, lemon juice and season with salt and pepper.

**Burger:**

In bowl, combine meats and herbs then season with salt and pepper. Form patties cook on grill until clear juices flow from burger; 165F.

**Assemble:**

Spread “mayo” on top & bottom bun, top with apple slaw then place burger on top then add desired greens. Place the half of bun on top. Enjoy