



THE ingles TABLE

with Chef Lu

Hawaiian Turkey Burgers with Rutabaga Slaw

Shopping List

For the Hawaiian Sauce:

- 1 Cup BBQ Sauce
- 1 Tsp. Garlic Powder
- 1 Tsp. Onion Powder
- 1 ½ Tsp. Ginger
- 2 Tbsp. Sesame Oil
- ¼ Cup Orange Juice
- ¼ Cup Honey
- ¼ Cup Soy Sauce

For the Burgers:

- 1 Lb. Ground Turkey
- ½ Bunch Green Onions Chopped
- ½ Recipe Prepared Hawaiian Sauce

For the Slaw:

- 1 Rutabaga Peeled & Shredded
- 1/12 oz. Bag Cole Slaw Mix
- 1 Bunch Cilantro; Lightly Chopped
- 1 Jalapeno Small Diced
- ½ Cup Distilled Vinegar
- 2 Tsp. Sesame Oil
- ½ Bunch Green Onion, Chopped
- ¼ c Soy Sauce
- 3 Tbsp. Sugar
- 1 Tbsp. Sesame Seeds.

Cooking Instructions

For the Hawaiian Sauce:

Mix All Ingredients Thoroughly.

For the Burgers:

1. Mix All Ingredients Thoroughly.
2. Scoop on 375° preheated griddle.
3. Cook to an internal temperature of 165°. Baste with remaining sauce while cooking.

For the Slaw:

Mix All Ingredients Thoroughly.

1. Build Burgers on Hawaiian Rolls.
2. Top with Slaw.
3. Drizzle with Hawaiian sauce if desired.



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