

Sweet and Heat Figgy Prosciutto Turkey Burgers

Chef Name: Rony Farley

Pairs With: Sauvignon Blanc

Burger Type: Turkey

Bun Type: Potato

INTRODUCTION:

It isn't summer without cooking burgers on the grill! My turkey burger is filled with popping flavors including Sutter Home Sauvignon Blanc. I grow an abundant amount of figs in my garden and I enjoy using them in a variety of ways. My husband loves grilled onions on burgers and I have included those. Add crispy prosciutto, sweet and spicy hot pepper jelly, pepper jack cheese and crispy lettuce and you have the perfect burger that everyone will be raving about!!!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 cup Sutter Home Sauvignon Blanc
- 1 1/2 pounds ground turkey breast
- 1/2 cup plain bread crumbs
- 2 tbsp Worcestershire sauce
- 1/3 cup mayonnaise
- 1/3 cup hot pepper jelly
- 6 (1/4-inch) slices large sweet white onion
- 6 slices prosciutto, torn into large pieces
- 6 fresh figs, quartered
- 6 slices pepper jack cheese

- 6 potato hamburger buns
- 3/4 cup hot pepper jelly, divided
- 6 red leaf lettuce leaves

INSTRUCTIONS:

1. Preheat a gas grill to medium-high heat.
2. Combine the burger ingredients in a large bowl. Divide into 6 equal portions. Form burger patties. Refrigerate until ready to grill.
3. Brush grill grates with the oil. Place the burgers and onion slices on the grill. Cover grill. Cook the burgers for 4 minutes per side until nicely charred, or to an internal temperature of 160 degrees F. Grill the onions, turning once, for 2 minutes until lightly charred on each side.
4. Meanwhile, place a 10-inch skillet on the side burner over medium heat. Add prosciutto and fig slices. Cook until the prosciutto is crispy. Remove from heat.
5. Place the rolls, cut-side-down on the outer edge of the grill for the last minute of cooking time to toast.
6. When the burgers are done. Turn off the grill. Brush each burger top with 1 tablespoon hot pepper jelly. Add a cheese slice. Cover the grill to melt the cheese.
7. To build the burgers, spread 1 tablespoon hot pepper jelly onto each bun bottom. Add the cheese-topped turkey burgers. Top with prosciutto and fig slices. Add red lettuce leaves. Cover with bun tops.
8. Enjoy with an icy cold glass of Sutter Home Sauvignon Blanc! Makes 6 regular-sized burgers