

**Crisco's® Apple-Kissed Turkey Burgers (for 4)**  
Recipe Cookbook: Crisco® "We Cook" Cookbook

**INGREDIENTS:**

CRISCO Butter Flavor\* No-Stick Cooking Spray  
3/4 lb ground turkey  
1/2 C red apple, chopped/peeled  
2 scallions, or green onions, trimmed/chopped  
3/4 tsp lemon pepper  
1/4 tsp salt  
1/8 tsp apple pie spice\*\*  
1/2 C bottled chili sauce  
1/2 C apple jelly  
4 plain or whole-wheat hamburger buns (toasted, if desired)

**DIRECTIONS:**

Heat broiler. Spray broiler pan with Crisco Butter Flavor No-Stick Cooking Spray. Combine turkey, apple, scallions, lemon pepper, salt & apple pie spice. Shape mixture into 4 patties about 3/4" thick. Combine chili sauce & apple jelly in small saucepan.

Broil burgers about 6" from heat for 6 minutes. Remove from oven. Turn with slotted spatula. Broil 6 minutes or till no longer pink in center.

Place sauce on medium heat while burgers broil. Cook 10 minutes, stirring occasionally. Cool slightly.

Place burgers on bottom halves of buns. Top each with 2 tablespoons sauce. Cover with bun tops. Serve immediately. (Turkey mixture & sauce can be prepared a day in advance & refrigerated, tightly covered. Broil patties & reheat sauce just prior to serving.)

\* Crisco Butter Flavor Cooking Spray is artificially flavored.

\*\* Substitute a pinch of cinnamon + a pinch of allspice for apple pie spice, if desired.