Double T Chipotle Burger

Burger

2 teaspoons olive oil
½ cup chopped red and yellow bell pepper
2 garlic cloves grated
1 whole onion grated
1 bushel of green onion finely chopped
1 large egg, white only
1 teaspoon dried oregano
1 teaspoon garlic powder
2 teaspoons tandoori seasoning (Coriander, salt, fenugreek, onion powder, black pepper, cumin, cayenne pepper, ginger, garlic, bay leaves, celery)
½ teaspoon salt
½ teaspoon pepper
½ teaspoon cayenne pepper
1 lb ground turkey

Combine turkey, bell pepper, egg, onion, green onion, garlic, olive, oil, and spices (oregano, tandoori, garlic powder, pepper, salt, cayenne pepper); mix thoroughly. Grill until well done, no longer pink on the inside, or to desired amount. Recipe makes 5 patties.

Chipotle BBQ Sauce

3 cloves garlic
6 tablespoons of olive oil
¾ cup chopped onion
½ cup of fresh cilantro
1 canned chipotle chilies with adobo sauce
¾ cup apple cider vinegar
4 teaspoons ground cumin
3 tablespoons paprika
1 tablespoon salt
½ teaspoon black pepper
14 oz of Bulls-Eye BBQ sauce

Combine all ingredients in a blender, puree until homogenized.

Add burger to a bun with lettuce, tomato, and onion. Use desired amount of BBQ sauce. Bon appetite!