



TURDUCKEN BURGER

YIELD: 8 BURGERS

INGREDIENTS:

2 #	GROUND TURKEY
1#	DUCK SAUSAGE
1 #	PULLED CHICKEN, FINELY CHOPPED

METHOD:

- COMBINE INGREDIENTS, MIX EVENLY

CRANBERRY COMPOTE

YIELD: 2 CUPS

INGREDIENTS:

1/4 C	OLIVE OIL
1 C	DRIED CRANBERRIES
1/2 C	SMALL DICED RED ONIONS
1/2 C	SLICED GREEN ONIONS
1 C	SUGAR
1 C	RED WINE
1 1/2 TSP	PARSLEY, CHOPPED
1 EA	SMALL GARLIC TOE, CHOPPED
1 1/2 TSP	ORANGE ZEST
1 Ea.	ORANGE JUICED
PINCH	KOSHER SALT
PINCH	CAYENNE

METHOD:

- HEAT SAUCE PAN ON HIGH HEAT
- ADD OIL AND HEAT UNTIL OIL IS LIGHTLY SMOKING
- ADD RED ONIONS, GREEN ONIONS, GARLIC, DRIED CRANBERRIES AND SUGAR AND BRING TO BOIL
- ONCE BOILING, ADD WINE, PARSLEY, SALT, AND CAYENNE
- COOK 15 MINUTES UNCOVERED
- ADD ORANGE JUICE AND ZEST AND SIMMER FOR 3 MINUTES