

Mini Turkey Sliders with WildeBerryaki Aioli Sauce



Ingredients for turkey patties:

1 package of thawed ground turkey meat
2 tablespoons WildeBerryaki
½ teaspoon of granulated garlic
1 egg
1/3 cup of cilantro – wash and finely chopped
¼ teaspoon of black pepper
½ teaspoon of salt
½ small onion finely chopped & sautéed in oil
4-5 sprigs of thyme - leaves only
(chef's trick) ¼ cup red wine – gives body and richer color to meat!

Ingredients for WildeBerryaki Aioli:

¼ cup mayonnaise, 2 tablespoons WildeBerryaki

Extras:

1 avocado sliced into finger sized slivers
mini burger buns – for gluten-free crowd, check out the Gluten-Free Girl's recipe for gluten free buns [HERE!](#)

Prep & Cooking Instructions:

For the aioli sauce, mix ¼ cup mayo and 2 tablespoons WildeBerryaki in a small dish and place in the fridge to set.

Heat grill - should be warm but not too hot.

Sauté ½ an onion in a pan with a tablespoon of oil until translucent (set aside to cool).

Pour two tablespoons of WildeBerryaki sauce into a small dish to use for basting turkey burgers.

Mix all of the ingredients under the heading 'turkey patties' in a small bowl and form patties the size of your palm...remember these are mini sliders!

Place patties onto hot grill and use basting brush to coat both sides of the burgers with the WildeBerryaki sauce. Make sure to cook burgers thoroughly. Internal temperature of meat should reach 160 degrees in order to qualify as thoroughly cooked!

Serving ideas: Place cooked burgers on mini buns slathered with WildeBerryaki aioli sauce and garnished with avocado slices.