



Pat and Gina Neely's Grilled Turkey Sliders

Ingredients:

- 2 cloves garlic, finely chopped
- 1 small shallot, finely chopped
- 1/2 cup grated cheddar cheese*
- 1 pound ground turkey
- Dash of Worcestershire sauce
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil, for brushing
- 12 small dinner rolls, split in half*
- 2 plum tomatoes, sliced
- Pickle slices, ketchup, mustard, or other condiments you like

*For a heart-healthy alternative, use 1/4 reduced-fat cheddar cheese instead of 1/2 cup grated cheddar cheese, and wheat mini-buns instead of white dinner rolls

Instructions:

- Preheat your grill to medium heat, using charcoal, or heat a gas grill to medium-high heat.
- Toss together the garlic, shallot, and cheese in a medium bowl. Mix in the ground turkey, Worcestershire sauce, salt, and pepper. Divide the burgers into twelve equal-sized patties (about 3 inches wide). Brush the patties with olive oil.

- Grill the burgers over medium heat for 4 or 5 minutes per side, or until cooked through.
- Toast the rolls on the grill for the last few minutes of cooking the burgers. Lay the patties on the rolls, and top with sliced tomatoes and condiments of your choice.

This recipe makes 12 sliders (4 servings).