

Cutlet Burger

Ingredients:

1 lb. ground turkey meat.

1 egg

Salt

Black pepper

1/4 tea spoon ground cumin

1/4 tea spoon ground coriander

1/4 tea spoon turmeric

1/4 tea spoon paprika

1/4 tea spoon garlic powder (or one fresh garlic clove)

1/4 tea spoon ginger powder

1/8 tea spoon ground nutmeg

Method:

Put the meat in a fair size bowl. Mix the meat with all the spices shown above as mentioned. Put salt and black pepper to your liking. Mix the whole meat well with the spices and divide it in six equal parts. Then take each portion and form small and thin patty that you are able to lift it with spatula comfortably.

Now take a second bowl. Break an egg in the bowl. Put 1 table spoon of warm water and beat it well. Now add some salt and black pepper in it and stir it well.

Take a fry pan and put some oil (of your choice) in it. The oil should be enough for the patty to cook proper. Now add a patty in the egg mixture with a spatula, soak it well and fry it in the fry pan on both sides about a minute each side. Keep the heat on medium high. It will take each patty about 2-3 minutes to cook well. Finish cooking all the patties this way. Just make sure the patty does not burn and become dark.

This is the fast way to prepare the cutlets and yet they are tasty.

Now cut tomatoes, dill pickles and take mustard and ketchup plus add any garnishing you would like to eat with the burger.

Toast a bun in a toaster and place the cooked patty on one side of the bun. Put ketchup and mustard on the bun and on the other half of the bun place sliced tomatoes, dill pickle.

THIS MAKES A PURE MEAT CUTLET BURGER..... ENJOY.