

PrazHym Turkey Meatloaf Burgers

2 tablespoons olive oil
2 cloves garlic, sliced in half lengthwise
1/2 cup wild mushrooms (mixture of cremini, chanterelles and/or shiitakes), chopped
1/2 cup finely chopped onion
Salt and pepper
1 pound ground turkey
1/4 teaspoon ground sage
1/2 teaspoon herbs d'Provence
1 1/2 tablespoons Worcestershire sauce
1 1/2 tablespoons catsup
1/4 cup bread crumbs
1 egg white
1 tablespoon butter
1 tablespoon all-purpose flour
1 cup chicken stock
1/4 teaspoon poultry seasoning

Preheat oven to 375 degrees

Heat an oven-safe (to 375 degrees) skillet over medium high heat. Add 1 tablespoon of the oil and the garlic. Let the garlic flavor the oil as it heats but remove before it begins to brown; set aside on a paper towel. When oil shimmers add chopped mushrooms and onion and season with a small pinch of salt and a few grinds of black pepper. Saute mushrooms 5 or 6 minutes until dark and tender. (While they saute mince the garlic cloves, set aside for the meatloaf mixture preparation.) Remove the mushroom mixture from the heat, transfer mushrooms to a bowl and let cool for a minute or two. Return pan to stove top to reheat.

Add turkey and minced garlic to the mushroom mixture and combine. Make a well in the center of the meat. Add the sage, herbs d'Provence, Worcestershire sauce, bread crumbs and egg white. Mix turkey meat loaf and make a small test patty, 3/4 of an inch or so. Place in the hot pan and cook 1 minute on each side. Taste the patty to check for seasoning; adjust as needed.

Divide meat loaf mixture into 4 equal parts and form patties about 1 inch thick. Add remaining oil and arrange patties in the skillet. Cook 4 minutes on each side to brown nicely and transfer to the oven to cook for another 6-8 minutes. Remove from oven and transfer the burgers to a serving platter, cover loosely with aluminum foil to keep warm.

Return pan to heat on the stovetop and add butter. When butter melts, whisk in flour and cook 2 minutes. Whisk in stock and season gravy with poultry seasoning. Simmer gravy until it reaches desired thickness, and pour over patties, reserving a little to pass at the table.