

Chile-Lime Turkey Patties

Joyce Van Meter in Better Homes and Gardens, Nov 2011

Serves 8

Turkey Patties

2 cups cut-up leftover cooked turkey
1/4 cup fresh parsley
2 T. sliced celery
2 T. sliced green onion
1 cup panko (Japanese-style bread crumbs)
1/4 cup mayonnaise
1 egg, lightly beaten
1 T. lime juice
1 tsp. red chile paste *
1/8 tsp. Worcestershire sauce
2 T. butter

In a food processor, process turkey until just ground; transfer to a bowl. Process parsley, celery and onion until finely chopped; add to bowl. Add half the panko, the mayonnaise, egg, lime juice, chile paste, and Worcestershire sauce. Form eight 3-inch patties; coat with remaining panko.

In a 12-inch skillet heat 1 tablespoon of butter over medium heat. Cook patties, half at a time, 5 minutes on each side until nicely browned. Repeat with remaining patties. Serve with Lime Butter Sauce and lime wedges, if desired.

Lime Butter Sauce

1/3 cup white wine or chicken broth
1 T. lime juice
1 clove garlic, minced

2 T. whipping or heavy cream
1/3 cup butter, cut into small chunks
1 T. Asian sweet chili sauce *

In a small saucepan, combine wine or broth, lime juice and garlic. Bring to boiling; reduce heat. Simmer, uncovered, 5 minutes. Reduce heat to low. Whisk in whipping cream. Gradually whisk in butter until melted. Stir in Asian sweet chili sauce. Serve warm over turkey patties. (Note: this refrigerates and reheats well.)

* NOTES: I found the red chile paste and Asian sweet chili sauce at an Asian market. Check the Oriental foods section of your grocery store.