

Mar-a-Lago Turkey Burger

Author: Jeff O'Neill of the Mar-a-Lago private club resort in Palm Beach, Florida

Carolyn T's
Cookbook

Servings: 6



Notes: This made news on Oprah's show (June, 2008) because Oprah visited one of Donald Trump's resorts in Palm Beach, Florida, and had this on the menu at the resort. She ordered it several times during her stay, and then asked for the recipe. The chef, Jeff O'Neill wouldn't give out the recipe. Oprah returned home to Chicago and promptly phoned Donald (The Donald) Trump and asked HIM if he could procure the recipe. He scoffed at the thought of eating a turkey burger, but he complied and they prepared the burgers on the show. He was there and actually ate one too. Apparently The Donald is a definite beef eater, had never let a turkey burger pass his lips. Be sure to make the special Mar-a-Lago pear chutney to go with this, and don't overcook the burgers.

Description:

1. Sauté the scallions, celery and apples in the canola oil until tender. Let cool.
2. Place the ground turkey in a large mixing bowl. Add sautéed items and the remaining ingredients. Shape into eight 8-ounce burgers. Refrigerate for 2 hours.
3. Season the turkey burgers with salt and pepper. Place on a preheated, lightly oiled grill. Grill each side for 7 minutes until meat is thoroughly cooked. Let sit for 5 minutes.
4. Serve with a side of Mar-a-Lago Pear Chutney and your favorite toasted bread, pita or hamburger roll.

- 1/4 cup scallions, thinly sliced
- 1/2 cup celery, finely chopped
- 3 whole Granny Smith apples, peeled and diced
- 1/8 cup canola oil
- 4 pounds ground turkey , breast meat only
- 2 Tbsp. salt
- 1 Tbsp. black pepper
- 2 tsp. chipotle Tabasco
- 1 whole lemon, juice and grated zest
- 1/2 bunch parsley, finely chopped
- 1/4 cup Major Grey's Chutney, pureed

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 770 Calories; 32g Fat (38.6% calories from fat); 93g Protein; 22g Carbohydrate; 3g Dietary Fiber; 285mg Cholesterol; 2431mg Sodium. Exchanges: 0 Grain(Starch); 13 1/2 Lean Meat; 0 Vegetable; 1 Fruit; 1 Fat.
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