



WILD. NATURAL. SUSTAINABLE.

Turkey Homemade Chorizo Patties

• Prep Time: 20 minutes • Yields: 4 -6 servings

Ingredients:

- 1 pkg. Fossil Farms' Ground Turkey, 1 lbs.
- 1 tbsp. kosher salt
- 1 ½ tbsp. ancho chili powder
- ½ tbsp. smoked paprika
- ½ tsp. ground achiote chili
- 6 cloves garlic, finely minced
- 1 tsp. Mexican oregano (can use oregano if you cannot find Mexican)
- 2 tsp. ground cumin
- 1 tsp. ground black pepper
- ½ tsp. ground cloves
- ½ tsp. ground coriander
- ¼ tsp. ground Mexican cinnamon (can use regular cinnamon if you cannot find Mexican)
- 1/3 cup apple cider vinegar

Method:

1. In a large bowl, mix all of the spices into the turkey.
2. Add vinegar and mix until the mixture firms slightly and feels a little tacky.
3. Refrigerate overnight for flavors to develop.
4. Heat 1 tablespoon oil and 1 teaspoon butter together in a skillet over medium-high heat and divide the turkey mixture into four equal parts.
5. Flatten gently to form the turkey patties, then sear the turkey patties in the skillet for 5-8 minutes per side or until internal temperature reaches 160°F.
6. Make sure to give a good sear to the turkey patties so they're crispy on the outside and soft on the inside.
7. Remove from the skillet and set aside.
8. Serve the turkey patties with a dollop of chipotle aioli (optional) on the side, or squeeze between two slices of buns to make delicious turkey burgers. Enjoy!

Equipment:

- Stove
- Medium skillet
- Measuring cups & spoons
- Large bowl

