

# FOURTH CREEK

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FEATURED RECIPE

## Martha Stewart's Turkey Meatloaf Burger

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Serves: 8

## INGREDIENTS

- 2 pounds ground dark turkey
- (2) 12-oz jars Fourth Creek Sweet Red Pepper Relish
- 1 small onion, chopped
- 2 cloves garlic, chopped
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 2 tablespoons low-sodium soy sauce
- 4 teaspoons Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 slice soft white bread torn into pea-size pieces (1 cup)
- Kosher salt and freshly ground black pepper
- 3 tablespoons chili sauce
- 1/2 cup mayonnaise
- 2 packed cups finely shredded kale
- 1/2 teaspoon balsamic vinegar
- 8 brioche rolls, split
- 4 tablespoons unsalted butter, melted

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## DIRECTIONS

Strain 1 jar of relish; discard liquid. Pulse 2/3 cup strained relish with onion and garlic in a food processor until finely chopped.

Heat 1 tablespoon oil in a skillet over medium-high heat; add relish mixture. Cook, stirring, until a thick paste forms, about 7 minutes. Stir in soy sauce. Transfer to a bowl; cool 5 minutes. Stir in turkey, Worcestershire, mustard, bread, salt and pepper to taste. Form 8 patties, 4 inches in diameter. Refrigerate, covered, 1-8 hours.

Preheat grill to medium. Brush both sides of burgers with oil, then brush grates. Grill 5 minutes per side until a thermometer inserted into centers registers 165° F.

Combine chili sauce and mayonnaise. Drizzle kale with vinegar and remaining teaspoon oil; season with salt and pepper. Brush cut sides of rolls with butter; grill until lightly toasted. Sandwich burgers in rolls with chili sauce mixture, remaining relish and kale.