

# Fry Willie Burgers

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Cooking time:

6 minutes

paddies

<b>Yield:</b>	<b>#</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>
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<b>Mixer, electric</b>	<b>quarts</b>	<b>2 1/2</b>
<b>Pan, frying with olive oil</b>	<b>inches</b>	<b>12</b>

<b>Eggs</b>	<b>beaten #</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>
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Beat egg in small bowl with mimer

<b>Turkey, ground</b>	<b>lbs</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>
<b>Bread Crumbs</b>	<b>cuts</b>	<b>1</b>	<b>1/2</b>	<b>1</b>	<b>1/2</b>
<b>Onion, chopped</b>	<b>cups</b>	<b>1</b>	<b>1/2</b>	<b>1</b>	<b>1/2</b>
<b>Ketchup</b>	<b>spice TBSP</b>	<b>3</b>	<b>1 1/2</b>	<b>3</b>	<b>1 1/2</b>
<b>Parsley</b>	<b>spice TBSP</b>	<b>2</b>	<b>1</b>	<b>2</b>	<b>1</b>
<b>Sauce, Tobasco</b>	<b>spice TBSP</b>	<b>1</b>	<b>1/2</b>	<b>1</b>	<b>1/2</b>
<b>Garlic</b>	<b>spice TBSP</b>	<b>1</b>	<b>1/2</b>	<b>1</b>	<b>1/2</b>
<b>Sauce, Worcestershire</b>	<b>spice TBSP</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>1</b>

Add to mixer & Mix

Make into paddies

Fry for about 3 minutes per side

(Meat thermometer at 160° F)

Serve &/or

Plasic Food Wrap paddies & Frig for days or Freezer for months

**NOTE: No mixer - do it by hand**