

# Buffalo Turkey Burgers With Blue Cheese Gravy & Chili Fries

---



## Ingredients

- 4 big Idaho potatoes, cut into wedges
- 4 tablespoons extra-virgin olive oil (EVOO), divided
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon cayenne pepper
- Salt and freshly ground black pepper
- 2 pounds lean ground turkey breast
- A palmful grill seasoning
- 1/4 cup hot sauce
- 1/4 cup (about a palmful) chives plus extra for garnish, chopped
- 1/4 cup (about a handful) parsley, chopped
- 2 cloves garlic, grated
- 3 tablespoons butter
- 3 tablespoons flour
- 3 cups milk
- 1 cup blue cheese
- 3 carrots, peeled and cut into sticks
- 3 stalks of celery, cut into sticks
- 4 Kimmelwick rolls or 4 thick slices rye bread, slightly toasted

**Yields:** 4 servings

## Preparation

Preheat oven to 450°F.

Place quartered potato wedges on a baking sheet and drizzle with EVOO, chili powder, cumin, cayenne pepper, salt and freshly ground black pepper. Toss to coat. Transfer to oven and roast 40-45 minutes, until crispy and cooked through.



In a large bowl, mix the turkey, grill seasoning, hot sauce, chives, parsley, garlic, salt and freshly ground black pepper. Form 4 large patties.





---

Heat a large skillet over medium-high heat with two tablespoons EVOO, 2 turns around the pan. Sauté the burgers about 5 minutes on each side, until cooked through.

---

In a medium skillet over medium-high heat, melt the butter. Sprinkle the flour over the butter and cook it for about 1 minute. Whisk the milk into the roux and season with salt and freshly ground black pepper. When the milk comes up to a bubble and has thickened, take the pan off the heat and stir the cheese into the sauce in a figure-eight motion.



---

To serve, place the top of the roll or a slice of rye bread on a plate, top with the burger and some chopped chives. Serve potato wedges, celery and carrot sticks and a cup of warm, blue cheese dip garnished with chopped chives for each person alongside.

© MMVII KWP STUDIOS INC. All rights reserved.  
132 E. 43rd St., P.O. Box 543 New York, NY 10017  
917.332.3100