

McWimpy do a Double Whopper. Burger Queen do the Chicken Legends - We did a Monster Turkey Burger! Yes it did last us both two days?.

Ingredients for the Turkey Burger scallops:-

4 generous steaks cut from the thick end of a Turkey Thigh
Seasoned Flour (Gluten free in our case)
2 Eggs, beaten for an Egg wash
Breadcrumbs (Gluten free bread fed through the food processor of us)

Method:-

(1) Once you?ve cut the steaks from the Turkey Thigh lay the on Cling Film with a layer over the top and give them a good beating with a rolling pin.
(2) Uncover them and dredge in your seasoned Flour.
(3) Dip in the Eggs wash and then dredge in Breadcrumbs.
(4) Fry in a little Oil on both sides until golden brown.
(5) Assemble your burger.

The seasoning in the Flour is really a matter of personal choice. We like Garlic Salt, Onion Salt, Chilli flakes and mixed Herbs.

Sue?s Gluten free burger bin receive is here -
http://www.eatwellonuc.org.uk/index.php/recipes/27-gluten-free-diy-bread-buns