



**Well you know everything is going up in price, so we need to adapt to fit our budget, like everybody else.**

Turkey Breast mince is actually cheaper than the very fatty Beef / Pork mince weight for weight. BUT it's got a very low fat content. Generally this would be a bad gig for hand pressed Burgers. Dry and falling apart isn't really appealing.

**Tip Time:-**

Form your Burger around a bit of Cheese. We used Baby Bell as we had some left over in the fridge. A bit of Salt and Pepper in the Turkey mince helps as well.

**As the Mince cooks the Cheese melts adding fat, flavour and a bit of Salt to the meat. You Burgers will 'hold' well (As in they don't break up) and taste really good.....**