

Spicy Turkey Burgers
By Andy Baraghani
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Total time: 30 minutes
Prep time: 10 minutes
Cook time: 20 minutes
Servings: 4 burgers

For the Burgers

2 tablespoons mayonnaise
1 teaspoon ground cayenne
1 teaspoon smoked paprika
1¼ pounds ground turkey
Salt
4 soft buns
1 tablespoon vegetable or canola oil

For the Slaw and Assembly

⅓ cup mayonnaise
1 tablespoon fresh lemon juice
1 small garlic clove, finely grated
½ head iceberg lettuce, thinly sliced (about 4 cups)
Salt and pepper
Sliced red onions and bread and butter pickles, for serving

Preparation

1. Prepare the burgers: Stir together the mayonnaise, cayenne and paprika in a medium bowl until smooth. Add the turkey and season with salt. Using a fork, mix gently, being careful not to overwork the meat. Divide the meat mixture into 4 equal portions (about ¾ cup each) and, using damp hands, shape into 1-inch-thick round patties.
2. Heat a large cast-iron or nonstick skillet over medium-high. Toast the buns until lightly golden brown. Set aside.
3. Pour the oil into the pan (still over medium-high). When the oil is hot and glossy, lay the patties on the skillet. Cook (without pressing) until nicely browned on both sides and cooked through, about 4 minutes per side. Transfer to a plate to rest while you make the slaw.
4. Prepare the slaw: Combine the mayonnaise, lemon juice and garlic in a large bowl. Add the lettuce, season with salt and pepper and toss to coat.
5. Transfer patties to buns and top with pickles, onions and slaw.