

# **Savory Turkey Burgers with Pomegranate Molasses**

Margaret Martinez - Westminster, CO  
Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 5**

**Preparation Time: 1 hour**

**Start to Finish Time: 1 hour 15 minutes**

**Bake Time: 10 minutes**

**1 bottle (16 oz) pomegranate juice**  
**1/4 cup Smucker's Seedless Red Raspberry Jam**  
**2 1/2 teaspoons sugar**  
**1 3/4 teaspoons lemon juice**  
**3 tablespoons mayonnaise or salad dressing**  
**2 tablespoons sour cream**  
**2 teaspoons McCormick rosemary leaves, crushed**  
**1 1/4 teaspoons McCormick's ground cumin**  
**1 teaspoon McCormick ground white pepper OR McCormick ground black pepper**  
**1/2 teaspoon salt**  
**1 pound plus 4 ounces ground turkey**  
**1/2 cup (2 oz) feta cheese, finely crumbled**  
**1/3 cup onion, finely chopped**  
**1 can (10.2 oz) Pillsbury Grands! Homestyle refrigerated buttermilk biscuits**  
**5 leaves Bibb lettuce**

To make pomegranate molasses: In a 2-quart heavy saucepan, heat the pomegranate juice, jam, sugar, and 3/4 teaspoon of the lemon juice over medium heat, stirring constantly, until the jam is melted and the sugar is dissolved. Reduce the heat to low. Simmer for 30 to 40 minutes, stirring occasionally or until the mixture is thickened and measures about 2/3 cup. Set aside.

Meanwhile, in a small bowl, combine the mayonnaise, sour cream, the remaining one teaspoon of lemon juice and 3/4 teaspoon of the rosemary. Mix well. Cover and refrigerate.

Preheat the oven to 350 degrees.

In a small bowl, stir together the cumin, one teaspoon of the rosemary, white pepper and salt.

In a large bowl, combine the turkey, cumin mixture, feta cheese and onion. Mix well. Shape into five (4-inch) patties. Cover and refrigerate.

Separate the dough into five biscuits. Place on an ungreased cookie sheet. Sprinkle the tops of the biscuits with the remaining 1/4 teaspoon of rosemary. Lightly press into the dough.

Bake 10 to 13 minutes or until golden brown.

Set the oven to broil. Broil the patties six inches from the heat for 4 minutes. Turn the patties. Broil an additional 6 to 9 minutes or until a thermometer inserted in the center of the patties reads 165 degrees. Let stand for 2 minutes.

Split the biscuits. Spread the mayonnaise mixture on the split sides of each biscuit. Fill the biscuits with patties and lettuce leaves.

Divide the pomegranate molasses evenly among five ramekins.

Serve the burgers with pomegranate molasses.