

## Sandwiches

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# Turkey Upside-Down Burgers

Donna Stahl - Bellevue, KY

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 8**

**Preparation Time: 40 minutes**

**Start to Finish Time: 1 hour 5 minutes**

**2 tablespoons Crisco light olive oil**

**2 medium onions, thinly sliced**

**1 pound ground turkey breast**

**1/2 cup chunky applesauce**

**3/4 cup real maple syrup**

**1 egg**

**1/2 teaspoon McCormick onion salt**

**1/2 teaspoon McCormick garlic powder**

**1 1/2 cups Progresso panko bread crumbs**

**1 can Pillsbury Place 'n Bake refrigerated crescent rounds**

**4 slices (1 ounce each) Swiss cheese, cut into quarters**

**1/2 cup mayonnaise**

**1 tablespoon yellow mustard**

**1/2 cup seeded tomato, finely chopped**

Spray sixteen regular-size muffin cups with Crisco Original no-stick cooking spray.

Heat the olive oil in a 10-inch skillet over medium heat. Cook the onions in the oil for 15 to 20 minutes or until transparent, stirring occasionally. Set aside.

Preheat the oven to 350 degrees.

In a large bowl, combine the turkey, applesauce, 1/4 cup of the maple syrup, egg, onion, salt, garlic powder and bread crumbs. Mix thoroughly. Fill each muffin cup with about 1/4 cup of the meat mixture. Press firmly into the cup.

Bake for 10 minutes.

Meanwhile, remove the crescent rounds from the can. Do not unroll. Using a serrated knife, cut the roll evenly into sixteen rounds. Carefully separate the rounds.

Remove the burgers from the oven. Evenly divide the onions among the tops of the burgers in the cups. Top each with one square of cheese and one crescent round.

Bake an additional 14 to 20 minutes or until a thermometer inserted into the center of the turkey burger reads 165 degrees and the crescents are golden brown.

Meanwhile, in a small bowl, beat together the remaining 1/2 cup of maple syrup, mayonnaise and mustard with a wire whisk until blended.

Remove the burgers from the oven. Let stand 5 minutes. With a thin metal spatula, remove each burger from the cup and turn upside down onto an individual serving plate. Top each with tomato.

Serve with maple-mustard sauce.

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Per Serving (excluding unknown items): 339 Calories; 28g Fat (72.7% calories from fat); 17g Protein; 6g Carbohydrate; 1g Dietary Fiber; 83mg Cholesterol; 259mg Sodium. Exchanges: 2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 Fat; 0 Other Carbohydrates.