



The Ultimate Caliber Smoked Turkey Burger

Smoke the ultimate turkey burgers on the Caliber Pro Kamado. Mix your turkey burger ingredients and form into patties. For best results, stick burgers in the refrigerator to firm up for at least one hour prior to cooking. Heat your smoker to about 300°F (approximately 15-20 minutes) using lump charcoal within the center of the bottom charcoal plate. Add a small handful of pecan wood chips to the fire after the burgers have been placed on the grill. Close the lid to cook for about 8-10 minutes on each side, until meat reaches 180°F. Enjoy the smoky and juicy flavor you can get from the Caliber Pro Kamado. This recipe also makes great smoked meatballs as an appetizer. You can also just grill these on the gas BBQ, but compare the difference in the flavor.

Ingredients for about 7-8 burgers:

- 1 lb turkey ground
- 1/3 large onion chopped finely
- 1/3 cup portabella or baby bellas chopped finely
- 1/4 cup teriyaki sauce or Italian herbs paste, depending on desired flavor profile
- 1/3 tsp crushed garlic
- 1 tsp olive oil
- 1 tsp garlic herb dry seasoning
- 1 tsp salt
- 1/3 tsp pepper



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info@caliberappliances.com * (714) 848-1349

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