

Herbie's Chicken Rub Blend

HERBIE'S TURKEY BURGER

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FEATURING HERBIE'S CHICKEN RUB BLEND

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THYME LEAF

Glazed Lemon Thyme Zucchini Bread

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FEATURING OUR ORGANIC THYME LEAF

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If you are looking for a healthier option for classic burgers, these turkey burgers are just the ticket. They're loaded with flavor, juicy and are anything but blah. Our Herbie's Chicken Rub adds a wonderful smoky hint of BBQ to these burgers. This is a must try for your next burger night!

INGREDIENTS:

- 1 POUND LEAN GROUND TURKEY
- 2 TABLESPOONS PANKO BREAD CRUMBS
- 1 EGG
- 1 TABLESPOON MILK
- 2 TEASPOONS WORCESTERSHIRE SAUCE
- SALT/PEPPER

- 1 TABLESPOON HERBIE'S CHICKEN RUB SEASONING
- 4 HAMBURGER BUNS
- BURGER FIXINGS - AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION, PICKLES, MAYONNAISE, MUSTARD, JALAPENOS.

Instructions:

Preheat grill/ skillet to medium-high. Grease grill/skillet lightly with Olive Oil. Place meat in bowl and combine with bread crumbs, egg, milk, Worcheshire Sauce, Salt/Pepper and Herbie's Chicken Rub Seasoning. Divide meat into 4 uniform patties. Cook the burgers for about 6 minutes per side. Remove burgers from heat, place on buns, and assemble them with desired fixings. Serve immediately and enjoy!

Lemon and thyme are two wonderful summer flavors that taste so good together. These flavors are combined in this recipe with zucchini to make a moist, tart and delightful bread. The zucchini helps to keep this bread moist, and the lemon flavor is made even better with the slight hint of thyme. Topped with the lemon glaze, and you have a delicious summer treat. This recipe is for all the lemon-lovers. You will not be disappointed in this one!

Ingredients For the Bread:

- 2 cups cake flour,
- 1/2 tsp salt,
- 2 tsp baking powder,
- 1 Tblspn plus 1 tsp dried Thyme (ground fine)
- 2 eggs, 1/2 cup canola oil
- 1 1/3 cup sugar,
- 2 Tblspns fresh lemon juice,
- 1/2 cup buttermilk,
- Zest of 1 large lemon,
- 1 cup grated zucchini,
- 1 tsp lemon extract

Ingredients For the Glaze:

- 1 1/4 cup confectioner's sugar
- 3 Tblspns fresh lemon juice
- 1 Tblspn half and half

DIRECTIONS:

Preheat oven to 350 degrees. Mix flour, salt, baking powder and thyme in a bowl. Set aside. In a large bowl mix together the eggs and the oil and sugar. Add the 2 Tblspns of lemon juice, buttermilk, lemon zest and lemon extract. Beat until well incorporated. Fold in the zucchini with a large spoon. Add the dry ingredients to the egg and sugar mixture and mix until just blended - do not over beat. Pour the batter in a 9 x 5 loaf pan that has been greased on all sides. Bake for about 40 minutes or until a knife inserted in the middle of the bread comes out clean. Set the pan on a wire rack and let the bread cool for 15 minutes. Turn the bread out of the pan and continue to let it cool on the wire rack.

Make the glaze by combining the glaze ingredients and mixing until smooth. Drizzle the glaze over the top of the bread while it is still slightly warm.