

Well you know everything is going up in price, so we need to adapt to fit our budget, like everybody else.

Turkey Breast mince is actually cheaper than the very fatty Beef / Pork mince weight for weight. BUT it's got a very low fat content. Generally this would be a bad gig for hand pressed Burgers. Dry and falling apart isn't really appealing.

Tip Time:-

Form your Burger around a bit of Cheese. We used Baby Bell as we had some left over in the fridge. A bit of Salt and Pepper in the Turkey mince helps as well.

As the Mince cooks the Cheese melts adding fat, flavour and a bit of Salt to the meat. You Burgers will 'hold' well (As in they don't break up) and taste really good.....