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## [Chipotle Barbecued Turkey Burgers](#)



### [Butter Hamburger Buns](#)

Pair delicious Nature's Own Butter Hamburger Buns with grilled fresh turkey patties from Butterball<sup>®</sup>, then add a simple-to-make, pleasantly spicy chipotle barbecue sauce, crisp onion and cool guacamole for a grown-up twist on burgers. This tasty combo will be a hit at every cookout, and your friends will ask for it long after summer is over.

**Total Time:**

30  
MIN

**Number of Ingredients:**

12

**Servings:**

8

**Level:**

Medium

**Ingredients:**

8 Nature's Own Butter Hamburger Buns

1 cup ketchup

1/3 cup light brown sugar

2 canned chipotle peppers in adobo sauce, minced

2 tablespoons cider vinegar

3 teaspoons lime juice

1/2 teaspoon garlic powder

2 medium or 3 small ripe avocados, cut in half and pitted

1/8 teaspoon salt, or to taste

2 packages (16 ounces each) Butterball® Fresh Turkey

Burger patties

Thinly sliced red onions

**Instructions:**

Spray cold grate of grill with cooking spray. Prepare grill for direct grilling.

Meanwhile, to make barbecue sauce, combine ketchup, brown sugar, vinegar, 2 teaspoons lime juice and garlic powder in a medium saucepan. Heat over medium heat until sauce simmers. Heat 3 minutes. Transfer to a bowl to cool.

To make guacamole, scoop avocado pulp into a medium bowl. Mash with a fork until mixture is slightly

chunky. Stir in 1 teaspoon lime juice and about 1/8 teaspoon salt. Cover tightly with plastic wrap. Set aside.

Season turkey patties with salt. Grill 5 to 6 minutes over medium heat. Turn patties and grill 4 minutes.

Reserve about half the barbecue sauce. Brush remaining sauce onto patties. Grill until patties are no longer pink in centers and meat thermometer inserted in centers reaches 165°F.

Meanwhile, toast insides of buns on grill.

To assemble burgers, place patties on bun bottoms. Top with reserved sauce if desired. Add onion slices and guacamole. Close sandwiches.

**Cooks Notes:**

Barbecue sauce can be made up to 3 days ahead. Store, covered, in the refrigerator.

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