

TURKEY BURGERS WITH FETA CREAM

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| 1 1/2 lb (0.75 kg) ground turkey | Oil |
| 1/4 cup (50 mL) shredded feta cheese | 6 multi-grain hamburger buns |
| 1 tsp (5 mL) oregano, crumbled | Thin slices English cucumber |
| 1/2 tsp (2 mL) garlic powder | Lettuce leaves |
| 1/2 tsp (2 mL) salt | Feta Cream, recipe follows |
| 1/2 tsp (2 mL) freshly ground pepper | |

Combine first 6 ingredients (turkey through pepper). Shape mixture into 6 patties. Brush with oil. Grill patties over medium heat on natural gas barbecue until completely cooked. Serve in buns with cucumber, lettuce and Feta Cream. Serves 6.

Feta Cream

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| 4 oz (125 g) cream cheese, softened | 1/8 tsp (0.5 mL) salt |
| 1/2 cup (125 mL) shredded feta cheese | 1/4 cup (50 mL) thinly sliced
green onion |
| 1/4 cup (50 mL) plain yogurt | 1/2 tsp (2 mL) grated lemon peel |
| 1/4 tsp (1 mL) freshly ground pepper | |

Using low speed of an electric mixer, beat together cream cheese, feta cheese, yogurt, pepper and salt until blended. Stir in green onion and lemon peel. Cover and refrigerate until serving. Makes about 1 cup (250 mL).