

## The Thanksgiving Leftover Burger: A Holiday Feast Reimagined!

Thanksgiving Leftover Burger



**TIME**  
**4-5 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup shredded cooked turkey
- 1 cup mashed potatoes
- 1 cup cranberry sauce (homemade or canned)
- 4 slices of cooked bacon
- 4 burger buns (brioche or a good quality regular bun)
- 4 slices of cheddar cheese
- 1/4 cup gravy
- 1/4 cup stuffing (cooked and crumbled)
- Salt and pepper to taste (for turkey patties)

### DIRECTIONS

- 1. Prepare : Turkey Patties:** In a bowl, take the shredded cooked turkey and season it lightly with salt and pepper. Using your hands, form the turkey into 4 uniform patties. Since the turkey is already cooked, you're primarily aiming to heat them through and give them some structure.
- 2. Heat : Grill/Skillet:** Preheat a grill or a large skillet over medium heat.
- 3. Cook : Turkey Patties:** Place the turkey patties on the hot grill or skillet. Cook for about 4-5 minutes per side, or until they are heated through, lightly browned, and form a bit of a crust.
- 4. Toast : Buns:** While the turkey patties are cooking, lightly toast the burger buns on the grill or in the skillet until golden brown. Set aside.
- 5. Melt the : Cheese:** Once the turkey patties are cooked, place a slice of cheddar cheese on top of each hot patty. Remove from heat (or turn off heat) and allow the cheese to melt for a minute or two from the residual heat.
- 6. Assemble the : Burgers:** Begin building your Thanksgiving masterpiece! Spread a generous layer of mashed potatoes on the bottom half of each toasted bun.
- 7. Carefully place the turkey patty with the melted cheese on top of the mashed potatoes.**
- 8. Now for the ultimate layering!** Top each patty with a crispy slice of cooked bacon, followed by a spoonful of sweet and tangy cranberry sauce.
- 9. Drizzle a good amount of warm gravy over the cranberry sauce and bacon.**

10. Finish with a generous sprinkle of crumbled stuffing on top.
11. Top and : Serve: Place the top half of the bun on each burger and press down gently to secure. Serve your Thanksgiving Leftover Burger hot and enjoy every glorious, flavor-packed bite!

## SWAPS & NOTES

**Turkey:** Ensure your turkey is fully cooked and well-shredded. Dark meat adds more moisture and flavor, but white meat works too.

**Mashed Potatoes:** Leftover homemade mashed potatoes are perfect. If they're a bit dry, you can loosen them with a splash of milk or butter.

## TIPS FOR SUCCESS

**Moist Turkey Patties:** If your shredded turkey seems dry, you can mix in a tablespoon of gravy or a little chicken broth when forming the patties to keep them moist.

**Warm Components:** While assembling, make sure your gravy, mashed potatoes, and turkey patties are warm. This ensures a truly comforting and cohesive burger.

**Don't Overcook Turkey:** Since the turkey is already cooked, you're just heating it up and giving it some texture.

