Porcupine Sliders

Ground Turkey – 1 lb
Brown Rice – ¼ Cup
Diced Onions – 3 Tbsp
Fresh Garlic – 2 Tsp
Fresh Celery, Diced – ½ cup
Liquid Eggs – 1/3 Cup
Dried Cranberries – 1/3 Cup
Baby Spinach – 1 ¼ Cup
Canola Oil – 1 Tsp
Water – ½ Cup
Worcestershire Sauce 1 Tsp
Salt – ½ Tsp
Ground Black Pepper – ¾ Tsp
Mini Whole Grain Rolls – 8

Directions:  1. Combine water and brown rice in a stockpot and bring to a boil. Cover and cook until water is absorbed (30-40 minutes...use minute rice if wanting quicker process).
2. Heat oil. Sauté onions, celery, and garlic for 5-7 minutes, cover and refrigerate.
3. Combine turkey, eggs, cranberries, spinach, Worcestershire sauce, salt, pepper, brown rice, and onion mixture; mix well.
4. Portion into patties (1/2 cup).
5. Bake at 350 F for 18 minutes.
6. Serve on Whole Grain Roll with (optional) lettuce, tomatoes, and condiments.