Turkey Burgers

1 egg                                              1 garlic clove

1/3 cup onion                              salt and pepper

¼ cup Parmesan cheese            1 pound ground turkey

fresh basil                                     1/8 cup ketchup

Combine all ingredients in mixing bowl.

Shape into a loaf.

Divide loaf into 6 equal pieces.

Shape into patties.  Place patties on waxed paper and refrigerate 4 hours.

Grill 10 minutes on each side.

Remove from grill and place on paper towel lined platter.

While the patties drain, prepare the topping for the burgers.