**Turkey Burgers with Pickled Onions**

1 lb. ground turkey

1 teaspoon garlic powder

salt and pepper, optional

1 teaspoon olive oil.

2 onions (white or vidalia varieties), thinly sliced

2 teaspoons olive oil

2 bay leaves

1/2 teaspoon dried marjoram

1 teaspoon dried thyme

1/4 teaspoon black pepper

1/4 cup red wine vinegar

**to make the burgers:**

Mix the ground turkey and the garlic powder (and you can add salt and pepper, if you prefer). Form into patties. Warm the olive oil in a skillet on top of the stove, on medium to medium-high heat. Cook both sides of the burgers until brown.

**to make the pickled onions:**

Soak the sliced onions in salted water for 10 minutes. Drain thoroughly. Heat the oil in a skillet. Add all ingredients except the vinegar. Cook on medium heat until onions are fork-tender. Add vinegar. Remove bay leaves. Toss and serve.