

RECIPE | CUCUMBERS



TURKEY SLIDERS WITH QUICK PICKLED CUCUMBERS



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Recipe created by *Caeli-Rose White*



60 min

15 min
PREP.

15 min
COOKING



8



easy

INGREDIENTS

For the pickles:

- 2** 10 oz bags Pure Flavor® Poco Bites® Cocktail Cucumbers, thinly sliced
- 2** cloves garlic
- 1** star anise
- 1 cup** apple cider vinegar
- 1 cup** water
- 2 tbsp** salt
- 1 tbsp** sugar
- 1 tsp** black peppercorns
- 1** bunch fresh dill

For the sliders:

- 8** slider buns, toasted
- 1 lb** ground turkey
- 1** egg
- 2 tbsp** olive oil
- 2 tbsp** goat cheese
- 1 tbsp** Italian seasoning
- 1 tsp** garlic powder
- Salt & pepper, to taste
- Pickled red onions, optional for topping
- Fresh dill, optional for topping

DIRECTIONS

- 1** To make quick pickles, heat the vinegar, water, salt, and sugar in a small saucepan on medium-low, until the salt & sugar are dissolved.
- 2** Arrange the sliced cucumbers, garlic, peppercorns, fresh dill, and star anise in a large mason jar.
- 3** Carefully pour the boiling mixture to cover cucumbers. Allow to cool and then place the jar in the refrigerator for 30 minutes.
- 4** In a medium-sized bowl, mix all of the ingredients for the sliders until well combined. Form small patties of mixture, approximately $\frac{1}{4}$ cup in size.
- 5** Heat oil in a medium-sized fry pan and cook each slider until evenly browned, about three minutes per side.
- 6** To serve, add each patty to slider bun, top with goat cheese, pickles, onions and dill and serve.