





## RECIPE | CUCUMBERS

# TURKEY SLIDERS WITH QUICK PICKLED CUCUMBERS

 60 min  
15 min  
PREP.  
15 min  
COOKING

 8

 easy

## INGREDIENTS

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### 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 ¼ 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.