

# Summer Signature Recipe

## Ingredients

1 lb.	Ground beef
1	Florida avocado, diced small
¼ cup	Greek yogurt, plain
1 tbsp.	Apple cider vinegar
2 tbsp.	All purpose seasoning, divided
1 tsp.	Ground black pepper
8	Slider buns

## Pickle Ingredients

8	Cucumbers, Florida, ¼ in. slices
3 cups	Water
2 cups	Apple cider vinegar
1 tsp.	Sugar
1 bunch	Dill, fresh
3	Garlic cloves
15	Black peppercorns
2 tbsp.	Sea salt

# Florida Beef Sliders with Avocado Salad & Pickles

## Directions

1. Preheat grill to medium-high. In a small bowl combine diced avocado, yogurt, vinegar, and 1 tbsp. all-purpose seasoning. Mix thoroughly and store in refrigerator until ready to use.
2. Season ground beef with 1 tbsp. all-purpose seasoning and mix thoroughly. Form into 8 (2-oz.) patties and season with pepper.
3. Place onto grill and grill for 3-4 minutes per side, depending on the desired internal temperature.
4. Remove from heat and assemble burgers with avocado salad and pickles as desired. Serve immediately.

## Pickles

1. In a large pot combine the water, vinegar, sugar, and salt. Bring to a boil over medium-high heat long enough to dissolve the sugar and salt. Remove from heat and set aside.
2. Fill three mason jars with 1 garlic clove, 5 peppercorns, 2-3 sprigs fresh dill, and sliced cucumbers. Avoid packing the cucumbers tightly to allow room for brine mixture. Carefully pour brine into each jar, covering the contents completely.
3. Allow to cool to room temperature before securing with lid. Once cool, store in refrigerator for up to 4 weeks.

