



WEEKEND SLIDERS

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- 1 lb. ground beef
- 1 lb. ground turkey
- 2 finely grated garlic cloves
- 2 ½ teaspoons Kosher salt
- Ground black pepper
- 8 oz of goat cheese
- 2 tablespoons mayonnaise
- 1 large red onion, sliced into rounds
- 3 tablespoons A-Premium Dark Balsamic Vinegar
- 12 slider buns
- 1 sliced avocado
- 2 cups of fresh spinach (washed)

Preheat grill or cast iron skillet med-high heat.

In a small bowl marinate onions with A-Premium Balsamic Vinegar – let sit for at least an hour. Onions will turn purple/red.

In a bowl combine ground beef, ground turkey, garlic, kosher salt, and pepper. Form into 12 small patties. Set aside.

In a small bowl combine goat cheese and mayonnaise until smooth. Set aside.

Grill the patties until golden and cooked through, about 3 minutes per side. Toast the buns on grill for 15 seconds. Spread the tops of the bun with the goat cheese mixture, add cooked patties, onions, avocado and spinach. (optional – sauté onions, add tomatoes)