



Prepare to Drop, Cover, & Hold on! These Lil' Tremor Sliders will rock your world!

Preparing for Earthquakes:

- Make your emergency plan tonight & remember to Drop, Cover & Hold on during an Earthquake.
- Before an earthquake occurs, secure items that could fall and cause injuries (e.g., bookshelves, mirrors, light fixtures).

www.Ready.gov/Earthquakes

Lil' Tremor Sliders

Ingredients (makes 10 sliders):

Burgers

¼ cup Sundried tomatoes, chopped fine
 1 tbs Sundried tomato oil (from above)
 1 Shallot, minced
 2 cloves Garlic, minced
 1 tsp Ground cumin
 2 tsp Chili powder
 ¼ tsp Cayenne
 1 pound Dark ground turkey
 ½ cup Crispy, chopped bacon
 2 tbs Chopped parsley
 Salt and pepper as needed
 Olive oil
 A few ice cubes

Fault line Aioli

3 tbs Chopped chipotle in adobo
 3 cloves Garlic, minced
 1 cup Mayonnaise
 1 tbs Yellow mustard
 ¼ tsp Cumin
 1 tsp Fresh lemon juice
 Salt and pepper as needed

Sliders

1 Avocado, pitted and sliced
 10 Brioche Slider buns, sliced and toasted (Hawaiian Rolls also work)
 4 slices Cheddar cheese, cut into quarters
 2 cups Baby Arugula
 Bacon bits (from left)

*Note: A cast iron skillet pan works great but if you don't have one any pan with a lid works too.

Steps:

1. Prepare aioli by placing all ingredients in a blender then puree until smooth. Season with salt and pepper, refrigerate until ready to use.
2. In a bowl, combine sundried tomatoes with 1 tablespoon of their oil, shallot, garlic, spices, ground turkey, ¼ cup chopped bacon, and parsley. Season with salt and pepper and mix thoroughly.
3. Form 10 patties and refrigerate on baking sheet covered with parchment for until firm.
4. Heat a large skillet pan over medium high heat. Season patties with salt and pepper.
5. Working in batches, sear burgers, cooking about 2-3 minutes on each side, turning only once and holding cooked burgers on a paper towel lined plate.
6. Return all burgers to the skillet pan, top with cheese, drop an ice cube in and cover until cheese is melted.
7. Top bottom bun with a hefty dollop of aioli, followed by arugula, burger patty, a sprinkling of bacon bits a few avocado slices, and top bun.