

## Seasonal Recipes from the Southlake Y!

### Beach BBQ Burger

#### Ingredients

1 1/2 pounds ground sirloin  
1 1/2 pounds ground chuck  
2 tablespoons Worcestershire sauce  
1 1/2 teaspoons table salt  
3/4 teaspoon black pepper  
8 (1-oz.) Cheddar cheese slices  
8 (1/4-in.-thick) red onion slices  
8 (1/4-in.-thick) fresh pineapple slices  
Cooking spray  
Beach BBQ Sauce  
8 potato rolls, split



#### How to Make It

1. Heat grill to medium (350°F to 400°F). Place sirloin, chuck, Worcestershire sauce, salt, and pepper in a bowl; gently combine (using hands). Shape mixture into 8 (5-inch) patties. Grill patties, covered, until beef is no longer pink in center, 5 to 6 minutes per side. Top each patty with 1 cheese slice; remove from grill. Cover with aluminum foil to keep warm.
2. Lightly coat onion and pineapple slices with cooking spray. Grill, uncovered, until grill marks appear and onion and pineapple are heated through, 2 to 3 minutes per side.
3. Spread 1 to 2 tablespoons Beach BBQ Sauce on cut sides of rolls. Layer patties, onion slices, and pineapple slices on bottom halves of rolls. Cover with tops of rolls.

## Pineapple Chicken Tenders

### Ingredients

1 cup pineapple juice  
1/2 cup packed brown sugar  
1/3 cup light soy sauce  
2 pounds chicken breast tenderloins or  
strips  
skewers



### Directions

1. In a small saucepan over medium heat, mix pineapple juice, brown sugar, and soy sauce. Remove from heat just before the mixture comes to a boil.
2. Place chicken tenders in a medium bowl. Cover with the pineapple marinade, and refrigerate for at least 30 minutes.
3. Preheat grill for medium heat. Thread chicken lengthwise onto wooden skewers.
4. Lightly oil the grill grate. Grill chicken tenders 5 minutes per side, or until juices run clear. They cook quickly, so watch them closely.

## Grilled Potato Salad

### Ingredients

2 pounds red potatoes  
2 tablespoons extra-virgin olive oil  
Dressing:  
1/2 cup extra-virgin olive oil  
1 tablespoon apple cider vinegar  
1 teaspoon kosher salt  
1 teaspoon ground black pepper  
1 clove garlic, chopped  
1/2 teaspoon white sugar  
6 slices cooked bacon, chopped  
4 green onions, chopped  
2 tablespoons minced fresh parsley



### Directions

1. Preheat grill for medium heat and lightly oil the grate.
2. Place potatoes in a bowl; add 2 tablespoons olive oil and toss to coat.
3. Cook on preheated grill until tender, about 30 minutes. Cool potatoes, 10 to 15 minutes; cut into quarters.
4. Whisk 1/2 cup olive oil, vinegar, salt, black pepper, garlic, and sugar together in a bowl until dressing is smooth. Toss potatoes, bacon, green onions, and parsley with dressing in a bowl until evenly coated.

## Blackberry-Peach Slow Cooker Crumble

### Ingredients

- 1 cup old-fashioned rolled oats
- 3 ounces white whole-wheat flour (about 3/4 cup)
- 1/2 cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon kosher salt
- 1/2 cup unsalted butter, melted and cooled to room temperature
- Cooking spray
- 3 pounds peaches, peeled and cut into 1-in. slices
- 3 cups blackberries (about 14 oz.)



### How to Make It

1. In a large bowl, combine oats, flour, brown sugar, cinnamon, nutmeg, and salt. Stir with a whisk. Add melted butter; stir until combined. Set aside 1 cup of mixture.
2. Coat a 4- to 5-quart slow cooker with cooking spray. Place peaches, blackberries, and remaining oat mixture in slow cooker; stir to combine. Sprinkle peach mixture evenly with reserved 1 cup oat mixture. Lightly coat top with cooking spray.
3. Cook on LOW for 3 hours, until fruit is bubbly and top is browned.