

Volume 7 Issue 6

CENTRO DOWNTOWN Condominium Association, Inc. 151 SE 1st Street Miami, Florida 33131



PROPERTY STAFF

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OFFICE HOURS Mon - Fri.. 9:00 am - 5:00 pm



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PACKAGE PICK UP REMINDERS: amazonlocker

We ask that all residents pick up their packages within 3 days of receiving delivery notification. This will help staff and delivery drivers effectively manage storage space and ensure smooth operations.



June 2024

If you are unable to retrieve your package(s) within the requested time- frame, please make arrangements with the Frontdesk and/or Management Office.

NOTE: When ordering packages to the building, it is crucial to include a unit number and resident's name. We kindly request that you please do not ship packages under guest names as it can cause a confusion with staff and delivery drivers. Accurate and complete information will ensure an efficient delivery package service for everyone.

June 2024

Best Hamburger Ever

Ingredients

- $1\frac{1}{2}$ pounds lean ground beef
- $\frac{1}{2}$ onion, finely chopped
- ¹/₂ cup shredded Colby Jack or Cheddar cheese
- 1 large egg
- 1 (1 ounce) envelope dry onion soup mix
- 1 clove garlic, minced
- 1 tablespoon garlic powder
- 1 teaspoon soy sauce
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dried parsley
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ¹/₂ teaspoon crushed dried rosemary
- salt and pepper to taste

Directions

Preheat an outdoor grill for high heat and lightly oil the grate. Meanwhile, combine ground beef, onion, cheese, egg, onion soup mix, minced garlic, garlic powder, soy sauce, Worcestershire sauce, parsley, basil, oregano, rosemary, salt, and pepper in a large bowl. Use your hands to form the mixture into 4 patties.

Cook patties on the preheated grill until no longer pink in the center and the juices run clear, about 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).







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