

BUD BURGER SLIDERS



INGREDIENTS

Yield 9 individual burgers

For the preparation of 9 individual burger sliders

- 1½ lbs 75/25 ground beef
- 1 cucumber, English/seedless, in ¼ inch
- 1 quart white vinegar
- 1½ cups granulated white sugar
- 9 slices American cheese
- 9 slider buns, potato
- 1 head shredded romaine lettuce
- 1 can Budweiser
- 1½ cup mayonnaise
- 1½ BBQ sauce
- 2 spanish onions, thinly sliced
- 2 tpsb vegetable oil

METHOD

1. Form the patties into 2oz. portions and let chill in fridge during preparation process
2. Boil white vinegar and sugar in a medium sauce pot
3. Once vinegar/sugar mix is boiling, turn off heat, and add cucumber discs, set aside to cool
4. Sautee onions in oil until dark golden brown
5. Set aside onions at room temperature
6. In a mixing bowl, add ½ can of Budweiser together with the mayo and BBQ sauce
7. Mix until mixture is fully incorporated, let chill
8. On a hot griddle or pan, cook patties by gently pressing down on them
9. Cook for 2 minutes on each side, adding the cheese during the tinal minute of the second side of cooking
10. Assemble slider in this order, bottom to top: Bottom bun, sauce, caramelized onions, romaine, cheese topped slider patty, pickle, top bun