

Bacon Cheeseburger Sliders



Ingredients

For the Burger Patties

1 large onion, finely chopped
2 garlic cloves, crushed
500 g good quality beef mince
1 tsp smoked paprika
1/2 cup fresh breadcrumbs
1 egg, beaten
2 tsp salt
black pepper to taste

For the Burgers

4 slices cheddar cheese
8 rashers bacon
2 large tomatoes, sliced thickly
4 large lettuce leaves
BBQ sauce (we recommend Meat Mitch Whomp! Sauces)
4 slider rolls, split and buttered
Pickles to serve (we recommend McClure's Pickles)

Directions

Step 1 – Preheat the BBQ to medium heat – approximately 180°C. Set up the BBQ with a hotplate or BBQ safe frying pan and cook the onion in a little oil until it starts to turn golden. Add the garlic and cook for 2 minutes, stirring constantly, then remove from the BBQ and set aside to cool.

Step 2 – Place the onion and garlic together with the beef mince, paprika, breadcrumbs, egg, salt, and pepper in a large bowl and mix until well combined. Take a tablespoon of the mixture and cook it on the BBQ to test for seasoning. Adjust the seasoning of the remaining mix if required.

Step 3 – Form the mince mixture into 4 patties with wet hands, place on a tray and refrigerate for at least half an hour. Meanwhile, cook the bacon on the BBQ to your liking and set aside.



Step 4 – Cook the burger patties on the hotplate until the outside is charred and the inside is cooked to your liking. In the last 2 minutes of cooking, place a slice of cheese on top of each pattie to melt.

Step 5 – Remove the patties and cheese from the BBQ and set aside, covered loosely with foil. Place the slider rolls cut side down onto the hotplate to toast slightly.

Step 6 – Assemble your sliders with lettuce, pattie and cheese, tomato slices, bacon and BBQ sauce. Serve immediately with pickles on the side.

BBQSPLUS

