

Tray Beef Sliders with Spicy Special Sauce



Ingredients

For the Sliders:	For the Spicy Special Sauce:
500g beef mince	1 cup mayonnaise
1 small onion, very finely chopped	1 tbsp gherkin relish
2 tsp fresh garlic, crushed	2 tsp white vinegar
1 egg, lightly beaten	Pinch of white pepper
1/4 cup tomato ketchup	1 tsp hot English mustard
1 cup breadcrumbs	1 tsp onion powder
1 tsp salt	1 tsp garlic powder
12 slices cheddar or American style cheese	1 tsp smoked paprika
12 small bread rolls / slider buns (joined together)	
1 cup pickle slices	

Directions

Step 1 – In a large bowl, combine the beef mince, chopped onion, garlic, egg, ketchup, breadcrumbs and salt and mix well. Set aside to rest for 30 minutes.

Step 2 – To make the sauce, combine all of the ingredients together, mix well. Set aside.

Step 3 – Form the meat mixture into 12 equal size balls and then flatten each so that they are slightly larger than the diameter of an individual bread roll / slider bun.

Step 4 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Cook the burgers for 4 minutes per side or until cooked through. As the burgers are flipped, place a slice of cheese on top of each to melt.



Step 5 – Once the burgers are cooked and the cheese is melted, remove from the BBQ. Split the bread rolls in half, taking care not to separate any of the buns. Place the bread roll bottoms onto a baking sheet, spread generously with the spicy special sauce, place a burger with cheese onto each bun and layer with pickle slices. Place the bread roll tops on top of the burgers and place the baking sheet back into the BBQ to warm the rolls through for 5 minutes.

Step 6 – Remove the tray from the BBQ and using a serrated knife, cut the rolls apart into individual portions and serve immediately on the tray.

