

Spicy Cincy~Style Sliders



Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Makes 12

8 slices bacon, reserve 2T
bacon fat

2 pounds ground beef,
80% lean

1T Dijon mustard

1t Tabasco sauce, or more
to taste

3 garlic cloves, finely
minced

1t kosher salt

1t black pepper

6oz Parmesan cheese,
grated

12 mini buns, split

12 leaves your favorite
lettuce

12 slices tomato

2 slices red onion

Dijon mustard, for buns

Cook bacon until crispy, drain well on paper towels and finely crumble. Preheat grill to medium~high heat.

Place the ground beef in a large bowl, add the mustard, bacon fat, Tabasco, garlic, salt, and pepper. Mix gently taking care not to overwork meat. Shape the meat into 12 (2~inch) patties.

When the grill is hot, spray with non~stick cooking spray. Place sliders on the grill and cook for 4 minutes. Flip the sliders and cook for another 3~5 minutes, until medium. For the last 2 minutes of cooking time, place 1/2oz Parmesan on the top of each burger and close the grill lid. Remove the sliders to a platter and cover with foil.

Toast buns on grill. Divide lettuce among the bottom buns, top each with a slider, finish with a slice of tomato, red onion and a smear of Dijon mustard.

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