

Spicy Cincinnati Sliders



The UC Bearcats are so hot right now, they deserve their own smoking hot recipe!

Makes 12

8 slices bacon, reserve 2T bacon fat	3 garlic cloves, finely minced	12 leaves your favorite lettuce
2 pounds ground beef, 80% lean	1t kosher salt	12 slices tomato
1T Dijon mustard	1t black pepper	2 slices red onion
1t Tabasco sauce, or more to taste	6oz Parmesan cheese, grated	Dijon mustard, for buns
	12 mini 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. Turn the sliders and cook for another 4~6 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.

Slice the buns in half crosswise and toast 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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com