
CONNAISSÉUR

Mini Burgers, Tasting Style



This recipe for sliders has all the juicy flavour and personality of our “man size burger!” In fact it is the same recipe except these burgers are much smaller and take less time to grill. The addition of Beer Barbecue Sauce to the meat mixture and of Cajunaise to the final product creates a special personality for this summer favourite.

Makes 25-30 very small/slider burgers.

ingredients

GROUP A

- 2 pounds** Beef - freshly ground, medium
- 1 pound** Pork - freshly ground, lean (the pork is optional but increase the beef quantity if not using pork)
- 2 whole** Eggs - room temperature
- 1/2 cup** Rolled oats - quick 3-5 minute variety; or bread crumbs
- 1/4 cup** **Beer BBQ Sauce**
- 1/4 cup** **Caramelized Onions with Fig**
- 3 Tbsp** **Rub for BBQ**

GROUP B

- 1/2 cup** **Beer BBQ Sauce**
- 30** Mini hamburger / slider buns
- 1 cup** Boston Bibb lettuce - washed and trimmed

CAJUNNAISSE

- 1/2 cup** **Cajun Spice Sauce**
- 1/2 cup** Mayonnaise

GRILLED RED ONION

- 1 whole** Red onion - peeled and cut in 1/2" slices (circles)
- Roasted Garlic Olive Oil**
- Pepper - freshly ground
- Salt - preferably fleur de sel

SALSA

- 2 large** Pickles - dill, drained and chopped
- 1 large** Tomato - ripe, washed and chopped

1/2 cup Grilled Red Onion - chopped
2 Tbsp **Roasted Garlic Olive Oil**
To taste Pepper - freshly ground
To taste Salt - preferably fleur de sel

GARNISH

30 Cherry tomatoes - petite and fresh
30 Toothpicks

instructions

To prepare the hamburger patties:

1. Wash your hands thoroughly. Gently mix the ingredients in Group A together. In your hands roll 2 ounce balls and gently flatten them to make hand formed hamburger patties. Cover and refrigerate until ready to barbeque.
2. Remove the patties from the fridge and let stand at room temperature for ½ hour before cooking. Preheat the BBQ to high heat.
3. With the BBQ lid down, cook the patties on one side for 2- 3 minutes and then turn each patty. Liberally brush Beer Barbecue Sauce on the cooked side of the patty. Cook for an additional 2-3 minutes or until done to your liking.
4. Cut the hamburger buns in half and toast them on the BBQ. If you have an elevated rack place them there during the last 2-3 minutes of cooking the patties. They should be done at the same time!
5. Serve the patties on toasted buns with Cajunaise, fresh lettuce, grilled onion and salsa. – or add your favourite toppings. For Tasting Style presentation - place the bun on top of the burger and use a tooth pick to insert a cherry tomato.

To Prepare the Cajunaise:

In a small mixing bowl, with a whisk combine the Cajun Spice Sauce and the mayonnaise. Cover and refrigerate until ready to use.

To Prepare the Grilled Red Onion:

Brush the red onion circles with Roasted Garlic Olive Oil. Sprinkle with pepper and salt. Place on the hot BBQ grill and cook for 2 minutes on each side.

To Prepare the Salsa:

1. Chop ½ cup of the grilled red onion.
2. In a small mixing bowl, with a spoon – mix the tomato, pickle and chopped grilled onion together. Toss in Roasted Garlic Olive Oil and season to taste with salt and pepper.