

Bacon and Blue Sliders

Prep Time: 25 minutes

Total Time: 35 minutes

Servings: Makes 8 burgers



Ingredients:

1 package Sugardale peppered bacon (code 0646)
1 lb. ground beef
1/3 cup blue cheese, crumbled + additional for topping (if desired)
Salt and pepper
1 1/2 cups thinly sliced Vidalia onion
3/4 cup flour
2 cups oil for frying
1 cup mayonnaise
1/4 cup chipotles in adobo sauce
8 mini buns

Instructions:

1. Fry bacon just until crisp. Drain on paper towels and set aside.
2. Mix together ground beef and blue cheese. Season with salt and pepper and form 8 mini burger patties. Cover with saran wrap and set aside, or place in refrigerator.
3. Heat oil in a medium saucepan until hot. Dredge sliced Vidalia onions in flour and fry until crispy. Drain on paper towels and set aside.
4. Mix mayonnaise and chipotles in a small bowl. Set aside.
5. Heat grill or skillet to medium heat. Cook burgers until they reach desired doneness.
6. Top burgers with additional blue cheese, bacon strip, onion strings, and chipotle mayo. Serve immediately.

©2010 Sugardale Foods All Rights Reserved

