

Chipotle Burger Sliders

These melt in your mouth sliders are perfect for your summer grilling parties!

Ingredients

3 pounds coarsely ground Chuck or other premium beef (80% lean 20% fat recommended)
1 large White Onion, finely chopped (about 2 cups)
2 large Jalapenos, seeded and finely chopped (about ¼ cup + 2 tablespoons)
6 large cloves Garlic, very finely chopped (about 2 tablespoons)
4 large Chipotle Peppers in Adobo, mashed (about ¼ cup)
1 tablespoon salt + additional
1 ½ teaspoons Black Pepper
4 tablespoons Vegetable Oil
Medium Cheddar Cheese, thinly sliced (about 24 slices)
Avocado Slices (from 2-3 firm, ripe avocados)
24 Slider or Brioche Buns

Chipotle Mayo

1 ½ cups Mayonnaise
1 tablespoon fresh Lime Juice (about ½ lime)
4 teaspoons Chipotle in Adobo Sauce (sauce only, no chipotle peppers)

Preparation

Mix all ingredients for chipotle mayo in a small bowl, cover and refrigerate.

Heat 2 tablespoons vegetable oil in a large skillet on medium-high heat. Add onions and jalapenos, sprinkle with a dash of salt and sauté until softened, about 5-7 minutes. Add garlic and sauté a few minutes longer, add additional oil if needed. Set aside to cool.

Combine ground beef, mashed chipotle peppers, 1 tablespoon salt, black pepper, 2 tablespoons vegetable oil and cooled onion/jalapeno mixture in a large mixing bowl. Do not over mix. Form 2 x 2, ½ inch thick patties (mixture will make about 24)

Set barbeque grill to medium-high heat. Spray with non-stick cooking spray to prevent sticking. Place sliders on the grill and cook for about 4 minutes. Turn the sliders over with a spatula and cook for another 4-5 minutes (sliders will be medium-rare, cook longer if preferred), turn sliders over once more then top each with cheddar cheese slices (if slices are too large fold slices over, or layer for desired amount of cheese) close lid and cook 2 minutes longer until cheese is melted. Remove sliders from grill and cover with foil. Place the slider buns cut side down on grill to toast (about 2 minutes).

Spread chipotle mayo on buns (tops and bottoms) place sliders on bottom halves, top with avocado slices then cover with top part of buns and serve.

**Hamburger patties (layer with parchment paper); chipotle mayo and cheese slices may be prepared one day ahead. Slice avocados just before serving.*