

Italian Sausage Sliders



Recipe and Photo From: Biggreenegg.com

Instructions:

- ⇒ Set the EGG to direct cooking at 400°F/204°C.
- ⇒ In a large bowl, combine sausage and beef. Using your hands, blend the two meats together and form into one large ball. Use a spoon or a small measuring cup to gather up about a 3 ounce ball and press into patties ... with the Big Green Egg Mini Burger Basket you can form and cook 12 Mini Burgers at once!
- ⇒ Place the Mini Burger Basket or individual sliders directly on the cooking grid. Cook for about 3 minutes then flip and continue cooking for another 3 minutes. The internal temperature should be 160°F/71°C.
- ⇒ Slice the buns and top the sliders with your favorite condiments. Makes 16 sliders.

Ingredients:

2 pounds Johnsonville All Natural Ground Italian Sausage or Links (remove from casing)
1 pound ground beef
16 small slider buns or mini sandwich rolls
Condiments

Condiment Suggestions Ingredients:

Provolone cheese and Marinara sauce
Fresh mozzarella, fresh basil, and sliced tomatoes
Giardiniera – marinated chopped vegetables and olives
Sautéed onions and roasted red peppers
Sautéed mushrooms and Cheddar cheese



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