

Nessralla Farm Halifax

Beef Sliders with Shallot-Dijon Relish



Shallots are an elegant European cousin to the rest of the onion family we know and love so well. A bit sweeter and more subtle, they are a great way to add onion flavor to a dish without packing too much punch. Here we find them paired with dijon mustard to create a surprisingly yummy relish served on sliders; these mini burgers make fun and tasty appetizers or can just be eaten as a fun spin on the typical hamburger meal.

Serves 8 appetizers or 3-4 as a meal

Source: Cooking Light

Ingredients

- ½ tsp kosher salt
- ¼ tsp black pepper

- 1 lb ground beef
- Cooking spray
- 3 Tbsp finely chopped shallot
- 1 Tbsp Worcestershire sauce
- 1 Tbsp dijon mustard
- 2 tsp butter softened
- 8 small slider rolls or dinner rolls such as Parker House or King's Sweet Hawaiian
- 16 dill pickle chips

Preparation

1. Prepare grill to medium-high heat
2. Combine 1/2 teaspoon salt, pepper, and ground beef. Divide meat mixture into 8 equal portions, shaping each into a 1/4-inch-thick patty. Lightly coat both sides of patties with cooking spray. Place patties on the grill rack; grill for 3 minutes on each side or until done.
3. Meanwhile combine shallots, Worcestershire sauce, mustard, and butter in a small bowl, stirring well. Cut rolls in half horizontally. Spread shallot mixture evenly over cut sides of rolls. Layer 1 patty and 2 pickle chips on bottom half of each roll; top with top halves of rolls. Enjoy!