

From Tim's Kitchen...

BACON-CHEESEBURGER SLIDERS WITH HOMEMADE HICKORY SAUCE

Serves four to six. Pair with Sarah's Vineyard Charbono.



PREPARATION:

Hickory Sauce:

In a medium sauce pan, whisk all ingredients together. Bring to a simmer over medium-high heat. Reduce heat to medium-low and simmer (uncovered) for 20 minutes, or until the sauce has slightly thickened.

Sliders:

Preheat the oven to 400°. Arrange the bacon on a rack set over a baking sheet. Bake until golden and crisp, 25 minutes. Transfer to a plate, then break the slices in half. In a medium bowl, toss the onion with the vinegar and a pinch of salt.

Heat grill. Brush the burgers with butter and season with salt and pepper. Grill the burgers until golden brown and slightly charred on the first side, about 3 minutes. Flip over the burgers and add cheese. Cook until golden brown, 3 minutes or until cooked to desired degree of doneness. Prep the buns and top with the sliders, some sauce, tomatoes, bacon, pickled onion, pickles and shredded lettuce. Close the sliders and serve with the remaining hickory sauce on the side.

HOMEMADE HICKORY SAUCE:

- 1 (15 oz.) can tomato sauce
- 1/2 cup apple cider vinegar
- 1/3 cup honey
- 1/4 cup tomato paste
- 1/4 cup molasses
- 3 Tbsp. Worcestershire sauce
- 2 tsp. liquid smoke
- 1 tsp. smoked paprika
- 1 tsp. Gilroy garlic powder
- 1/2 tsp. freshly-ground black pepper
- 1/2 tsp. onion powder
- 1/2 tsp. salt
- 1/2 tsp. cayenne powder

BACON-CHEESEBURGER SLIDERS:

- 12 slices of thick cut bacon
- 1 onion, thinly sliced
- 1/4 cup apple cider vinegar
- salt & pepper
- 4 tablespoons melted butter
- 2 1/4 pounds ground beef, formed into twelve patties
- Sharp cheddar cheese
- 12 slider buns, toasted
- Sliced tomatoes, pickles, and shredded lettuce, for serving



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