

BBQ Sliders with Pickle Slaw

SERVING / SIZE
Serving

SERVINGS
24



Savoury BBQ-glazed sliders topped with crisp, tangy pickle slaw for a bold bite.

MADE WITH

Campbell's
primemincéd *Primemincéd*[®] Roast Beef
CASE CODE 27210

Ingredients

80 g	Cider vinegar
100 g	Water, warm
50 g	Sugar
5 g	Kosher salt
200 g	Red onion, thinly sliced
1.2 kg	Red cabbage, finely shredded
1.2 kg	Green cabbage, finely shredded
300 g	Corn flakes, crumbs
1.7 kg	<i>Primemincéd</i> [®] Roast Beef
100 g	Egg, large
150 g	Barbecue sauce, divided
5 g	Black pepper
24 slices	Pepper Jack cheese
360 g	Mayonnaise
24 each	Hamburger rolls, toasted

Directions

Prepare the Pickle Slaw

- 1** In a medium bowl, combine the cider vinegar, warm water, sugar, and kosher salt. Stir until the sugar and salt dissolve.
- 2** Add the onions and cabbage, pressing them down into the liquid so they're fully submerged. Let sit for at least 30 minutes to pickle (the longer, the better—overnight if possible).

Make the Burger Patties

In a large mixing bowl, combine the corn flakes crumbs, minced beef, eggs, 30 mL BBQ sauce, and ground black pepper. Mix well until all ingredients are evenly combined.

Cover and refrigerate the mixture for 30 minutes to let the flavors meld.

Shape and Bake the Patties

Preheat the oven to 200°C and line a baking sheet with parchment paper.

Form the burger mixture into 88g balls. Pack each ball tightly to remove air bubbles, which helps keep the patties intact.

Place the patties on the prepared baking sheet and press down to your desired thickness.

Bake for 15 minutes, then brush each patty with BBQ sauce (total of 10 mL).

Bake for an additional 5 minutes, then top each patty with a slice of pepper jack cheese and bake for 5 more minutes until the cheese melts.

CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

CCP: Hold for hot service at 60°C or higher until needed.

Assemble the Burgers & Serve

Spread 15 mL mayonnaise on the bottom half of each toasted bun and 5 mL BBQ sauce on the top bun.

Place a patty on each bottom bun, then top with a generous spoonful of the pickle slaw.

Place the top bun over the slaw and serve immediately.