

Beef and Bacon Sliders with Caramelized Shallots

8 strips of **thick** sliced bacon, chopped and frozen until hard to the touch.
3 pounds of ground beef

Pulse frozen bacon in the food processor until finely ground.

Add bacon to the ground beef.

Press the meat mixture into a 11 ½ by 16 ½ -inch baking sheet lined with plastic wrap.

Score meat into 24 equal pieces.

Flip the scored meat onto a cutting board. Discard the plastic wrap, and with a knife slice through all of your scored meat to have 24 separate pieces. Cover and refrigerate until ready to BBQ. I like to do this part ahead of time.

When ready to BBQ: Heat grill, cook hamburgers, top with cheese, melt.

Caramelized Shallots (burger topping):

5 Cups sliced shallots (10-12 shallots)

2 teaspoons kosher salt

¼ Cup olive oil

In a frying pan over medium heat saute the shallots with 1 teaspoon of Kosher salt and olive oil. Cook until onions are caramelized.

Other Ingredients:

24 mini buns

Sliced cheese (12 slices)

lettuce (shredded)

mayonnaise (Real)

ketchup

Slice and butter buns. Toast on the BBQ after burgers are cooked.

Slather mayonnaise on each half the the buns.

Put a little ketchup on the bottom half.

Top with a little lettuce.

Place cooked burger with melted cheese over the mayonnaise

Top with a little of the caramelized shallot mixture.

Top with the bun and dig in.

