Spicy Jack Daniel's BBQ Sliders

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Makes 12 sliders
Ingredients:
2 lb. lean ground beef (or meat of your choice)
Salt and Pepper
4 Tbsp. butter
1 medium onion, chopped
½ cup Jack Daniel's Whiskey
1 cup Original Jack Daniel's BBQ sauce (or your choice)
3 large jalapeno peppers, seeded and sliced (or more if you like)
12 whole slider buns, or dinner rolls

Directions:
Form the beef into 12 small, round patties and sprinkle on the salt and pepper until desired amount is reached.

Melt the butter in a large skillet over medium-high heat and cook the patties until the center is no longer pink. 4-8 minutes on each side, but could be longer depending on heat source. Remove the patties to a plate, cover with aluminum foil, and set aside. Drain the skillet, except for about 2 Tbsp. of the grease/butter mixture and then return to the burner.

Add in the chopped onions and sauté for about 3 minutes, while stirring. Carefully pour in the whiskey (if you have a gas stove, you might want to turn it off while pouring, and turn it back on when done). Stir around until the whiskey has reduced by half, this will take a few minutes. Now add in the jalapeno peppers and the BBQ sauce. Stir around until all the ingredients are well combined and a nice aroma fills your kitchen.

Reduce the heat to low and place back in the beef patties, turning to coat each side with the spicy Jack Daniel's BBQ mixture. Allow the patties to simmer in the sauce until it starts to bubble.

Remove the skillet from the heat and place the patties onto the prepared slider buns. Be sure to garnish with a slice or two of the jalapeno pepper and spoon on some extra sauce!

**To prepare the sliders* You could just serve them as is, but I decided to place mine on a griddle, with a little slice of butter, in order to toast.*