

# Crumbly Burger Sliders with Dijon Shallot Relish



**Yield:** Makes 8 to 10 sliders

**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

## Ingredients:

*for the sliders:*

2 tablespoons olive oil  
1.5 lbs lean ground beef  
1 yellow onion, diced  
1 teaspoon Tabasco  
12 slider buns  
salt and pepper to taste

*for the Dijon shallot relish:*

1/2 cup shallots, diced  
2 tablespoons Worcestershire sauce  
1 tablespoon Dijon  
3 teaspoons unsalted butter, melted  
6 dill pickles, diced  
salt and pepper to taste

## Directions:

*for the sliders:*

Preheat a large skillet to medium-high heat. Add the olive oil, ground beef, Tabasco, onion, s&p. Cook until the meat is no longer pink about seven minutes. Remove skillet from heat and set aside. To assemble the sliders, spoon about 1/4 cup of

the ground beef mixture on the bottom of one of the slider buns. Top the ground beef with about a tablespoon of the Dijon shallot relish. Top relish with remaining bun. Repeat process until all ground beef mixture has been used.

*for the Dijon shallot relish:*

In large bowl, combine all ingredients.