

# Spicy Bacon Chicken Sliders with Ginger Jalapeno Relish



**Prep Time:** 15 minutes

**Cook Time:** 20 minutes

## **Ingredients:**

### **for the sliders:**

8 small boneless chicken thighs  
1 1/2 tablespoons paprika  
1 1/2 tablespoons olive oil  
salt and pepper to taste  
8 white cheddar cheese slices  
8 slices bacon, cooked  
8 slider size buns  
Mayonnaise, garnish

### **for the ginger jalapeno relish:**

1/4 cup red onion, chopped  
1 tablespoon fresh ginger, diced  
1 jalapeno, seeds removed, diced

## **Directions:**

## **for the sliders:**

Preheat oven to 400 degrees. Spray a baking sheet with non-stick cooking spray. Place chicken thighs on the baking sheet and drizzle with olive oil, paprika, salt and pepper. Bake chicken for about 20 to 22 minutes or until no longer pink inside. Once you remove the chicken, place the slices of cheddar cheese on top so the cheese can melt.

To make the sliders, place a chicken thigh on the top of a bottom bun. Place bacon on top of the chicken along with relish and a dollop of mayonnaise! Enjoy!

## **for the ginger jalapeno relish:**

In a bowl, combine all the ingredients.

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# **Fried Chicken Shawarma Sandwich**



**Yield:** Makes 4 sandwiches

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

## **Ingredients:**

1/4 cup olive oil  
4 boneless skinless chicken thighs  
1 egg  
2 cups buttermilk  
pinch of lemon juice  
2 cups all-purpose flour  
2 teaspoons cumin  
1 teaspoon paprika  
1/2 teaspoon allspice  
1/2 teaspoon chili powder  
salt and pepper to taste  
4 brioche hamburger buns  
Red onion slices, garnish  
Butter lettuce, garnish  
Tomato slices, garnish  
Greek Yogurt Sauce, garnish

## **Directions:**

In a large bowl mix together the buttermilk, egg, lemon juice, and chicken thighs. Let the chicken thighs soak in the buttermilk mixture for at least 15 minutes. In another large bowl combine the all-purpose flour, cumin, paprika, allspice, chili powder, salt and pepper. Next, take the chicken thigh (shake off the excess buttermilk) and dredge it through the flour. Repeat process with remaining three chicken thighs.

Preheat a skillet to medium-high heat and add the olive oil. Add the chicken thighs and fry on the first side about five minutes. Flip, and continue to cook for another four minutes or until cooked through and golden brown. Remove from skillet and drain the chicken on a paper towel.

To serve, take a hamburger bun and place the chicken thigh on the bottom. Garnish top of the chicken with red onion, butter

lettuce, tomato slices, and greek yogurt sauce. Top with remaining bun and serve.

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## Prego rolls



### Ingredients

- 200g 4 portions of rump steak (each)
- 30ml olive oil
- freshly ground black pepper
- 5ml sugar
- 1 packet of rocket leaves
- 4 Portuguese rolls
- **For the marinade**
- 15 ml oil
- 1 onion, chopped
- 1 red pepper, finely chopped
- 6 plump cloves garlic, sliced
- 1ml ground paprika

- 125ml dry white wine
- salt and freshly ground black pepper to season
- freshly ground black pepper

## Method

**To prepare the marinade** Heat the oil and saute the onion with the red pepper until soft. Add the garlic and stir-fry for another minute. Add the paprika and white wine and set aside to cool. Marinate the meat in the cooled marinade for at least two hours or, preferably, overnight. Remove the steak from the marinade and fry it in the olive oil, in a hot frying pan, until done to your preference. Season with salt and freshly ground black pepper. Remove the meat from the pan, keeping it warm. Add the marinade to the pan along with the sugar and cook until the sauce starts to thicken. Season to taste. Place a piece of steak and some rocket leaves in each bread roll, and top with a spoonful of sauce.

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# Pumpkin Swiss Burger with Fried Sage



**Yield:** Serves 4

**Prep Time:** 30 minutes

**Cook Time:** 25 minutes

## **Ingredients:**

3 tablespoons olive oil  
2 lbs lean ground beef  
1/3 cup pumpkin puree  
1/2 teaspoon garlic powder  
1/8 teaspoon cinnamon  
1/2 teaspoon cumin  
1/8 teaspoon allspice  
1/8 teaspoon cayenne pepper  
6 tablespoons unsalted butter  
1 yellow onion, sliced thinly  
4 slices Swiss cheese  
9 fresh sage leaves  
4 hamburger buns  
salt and pepper to taste

## **Directions:**

In a large bowl combine, beef, pumpkin, garlic powder, cinnamon, allspice, cayenne pepper, salt and pepper. Form four hamburger patties and set aside. Preheat a skillet to medium-high heat and add the olive oil. Place hamburger patties into the skillet and cook for five minutes on the first side. Flip and cook an additional four minutes with last minute placing cheese slices on top of each patties allow it to melt. Once the cheese has melted and the burgers are cooked, remove from skillet and set aside on a plate.

In another skillet preheated to medium heat, add 3 tablespoons unsalted butter. Add the onion slices, salt and pepper to the

skillet. Saute until soft and golden brown about 15 to 20 minutes. Make sure to stir often to keep the onions from burning. Remove from skillet and set aside when done.

In another skillet preheated to medium-high heat, add the remaining butter to the skillet. Add sage leaves and fry them in the butter until crispy about three minutes. Remove sage leaves with a slotted spoon and set aside.

To assemble, place burger patty on a bottom bun. Top patty with caramelized onion and the top bun. Using a toothpick place two fried sage leaves on top of the bun to make sure they stay in place. Serve immediately.

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## Surf n' Turf Pimento Burger with Cajun Remoulade



**Yield:** Serves 2 to 4

**Prep Time:** 20 minutes

**Cook Time:** 30 minutes

## **Ingredients:**

*for the crab cakes:*

1/3 cup panko  
2 tablespoons green onions, minced  
1 teaspoon garlic powder  
2 tablespoons mayonnaise  
1 teaspoon lemon juice  
1 teaspoon Dijon mustard  
1 teaspoon Old Bay seasoning  
1/2 teaspoon Worcestershire sauce  
1 large egg, beaten  
1 cup fresh crabmeat  
2 tablespoons olive oil  
salt and pepper to taste

*for the burger:*

1.5 lbs ground beef  
1 teaspoon Tabasco  
salt and pepper to taste

*for the cajun remoulade:*

1/2 cup mayonnaise  
1/4 cup Dijon  
1 tablespoon Cajun seasoning  
salt and pepper

## **Directions:**

*for the crab cakes:*

In a large bowl, combine the first ten ingredients. Take the crab mixture and form into four medium-sized patties. Preheat a skillet to medium-high heat and add the olive oil. Place the patties in the skillet and cook for about three to four minutes on the first side, flip, and cook for additional two minutes. Remove from skillet and place on a plate.

*for the cajun remoulade:*

In a bowl, combine all ingredients.

*for the burgers:*

Preheat grill to medium-high heat. In a large bowl, combine beef, Tabasco, salt and pepper. Form beef into two large patties. Place beef patties on the grill and cook for about 5 minutes on the first side. Flip, and cook for additional three minutes on the other. Remove patties from grill and set aside to rest before serving.

*To serve:* place hamburger patty on top of the bottom brioche bun. top the burger with a tablespoon pimento cheese. place the crab cake on top of the burger followed by a dollop of the cajun remoulade. place the top of the brioche on the remoulade and serve. Repeat process for remaining burger.

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## 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.

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# Open-Faced Parmesan Chicken Burger with Balsamic Caesar Dressing



**Yield:** Serves 4

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes

## Ingredients:

*for the burger:*

- 2 tablespoons unsalted butter
- 1 pound ground chicken
- 1/2 cup Parmesan cheese, grated
- 1/3 cup mayonnaise
- 3 cups romaine lettuce, chopped
- 4 slices white cheddar
- 4 bottom buns
- Red onion, garnish

4 sunny side-up eggs, cooked, garnish  
salt in pepper to taste

*for the balsamic caesar dressing:*

2 tablespoons flat anchovies, drained, chopped

3 tablespoons balsamic vinegar

2 tablespoons mayonnaise

1 tablespoon Worcestershire sauce

1 garlic glove, minced

1/4 cup olive oil

1/4 cup Parmesan, grated

Pepper to taste

## **Directions:**

*for the burger:*

In a large bowl, combine ground chicken, Parmesan, mayo, and s&p. Form four patties. Preheat a grill or skillet to medium-high heat. Melt the butter and then add the chicken patties to the skillet. Cook for about five minutes on the first side, flip, and cook additional three minutes. In the last minute, add white cheddar slices to tops of the burger to melt. Remove burgers from skillet and place on a plate to rest for a few minutes before serving. In a large bowl, add the romaine lettuce and toss with Balsamic Caesar Dressing. Take a bottom bun and place on a plate. Add the chicken patty on top followed by red onion, fried egg, and topped with Caesar salad. Serve immediately.

*for the balsamic caesar dressing:*

Place the anchovies, vinegar, mayonnaise, Worcestershire, garlic, and pepper into a food processor. Process until combined while the machine is running pour the olive oil into the food processor. Finally, add the Parmesan cheese and pulse until everything is combined. Pour into a bowl.

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# Funnel Cake Cheeseburger

# Cake

# Bacon



## Ingredients:

- 2 cups milk
- 1 egg
- 2 teaspoon smoked paprika
- 1 teaspoon black pepper
- 2 cups all-purpose flour
- 2 teaspoon salt
- 1 teaspoon baking soda
- 1/2 stick melted butter
- 80/20 grass fed chuck (might be a bit lean for some, sorry for wanting to eat #healthy)
- Bacon Strips
- Brown Sugar
- Strawberry Rhubarb Ketchup
- Arugula
- Taleggio Cheese

## Instructions:

1. In a large mixing bowl, combine the milk, eggs, and melted butter then whisk until smooth. In a separate

(but equal) mixing bowl combine the flour, smoked paprika, black pepper, salt, and baking soda and whisk until evenly disseminated. Slowly whisk the dry ingredients into the wet ingredients until you have smooth, sludge-like mixture. This is called batter. Tastes good when you fry it.

2. Pour the batter into a \$.99 squeeze bottle from your local grocery store – or a pastry bag for the homies with a job – and make the opening roughly 1/4 in in diameter.
3. The key in making these funnel cakes into functional buns is the size of your pot; it's going to frame the borders of the funnel cake, so you need something reasonably small. Or not, who cares. I used a 1 qt sauce pan, filled it halfway up with oil, and got it up to 375 degrees. You just do you homie.
4. Take the squeeze bottle full of batter and squirt it erratically it erratically at your oil. Go crazy kid, this is your time to shine. The batter should start to disperse near the sides of the pan, so keep squirting 'til you've gotten a reasonable amount in there.
5. Flip after a minute or two – you'll know when it's time – and cook on the other side for about 30 seconds. Remove from oil, drain on a paper towel, and dust your fried batter lattice with smoked parika.
6. Preheat your oven to 400 degrees.
7. Lay your bacon strips on a cookie sheet and throw 'em on in. After 10 minutes, drain some of the bacon grease and flip the strips. Add a hefty layer of brown sugar on top and throw them back in for 15 minutes, or until delightfully candied.
8. Heat a heavy bottomed skillet on medium high with 1 tsp of vegetable oil, just enough to coat the pan. Form your ground beef into appropriately sized (big enough for the funnel cake buns) patties and liberally season with salt and pepper.
9. Sear the burger for 2 or 3 minutes o one side, then flip

it and add a fatty slab of taleggio cheese. Sear the other side for 2 minutes, or whatever you think seems appropriate. Don't overcook those burgers though. Don't you dare overcook those burgers you sick son of a bitch.

10. Layer the burger as follows: funnel cake / strawberry rhubarb ketchup / cheesy burger / candied bacon / arugula / more ketchup / more funnel cake. Drop some powdered sugar on there to increase the glycemic index (spikes post-workout insulin bro) and shove it in your face hole.

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## Mexikaanse jalapeño-burgers



**Genoeg vir 4 mense**

**Bereiding: 15 min.**

**Gaarmaak: 15 min.**

**Verkoel: 15 min.**

### **VLEISKOEKIES**

500 g beesmaalvleis

2 snye wit- of bruinbrood, korsies verwyder en in melk geweek

1 ui, gerasper

1 knoffelhuisie, fyngedruk

10 g koljander, fyn gekap

30 ml (2 e) maalvleisspeserye

sout en vars gemaalde peper

30 ml (2 e) olie

### **PITMIELIESLAAI**

250 ml (1 k) pitmielies

$\frac{1}{2}$  rooi-ui, gekap

10 g koljander, gekap

### **BURGERS**

4 broodrolletjies

$\frac{1}{2}$  rooi-ui, in ringetjies gesny

4 jalapeño's, in die lengte gehalveer

4 velle cheddarkaas

60 ml ( $\frac{1}{4}$  k) suurroom

1. **Vleiskoekies** Meng al die bestanddele behalwe die olie goed, geur met die sout en peper, vorm vleiskoekies en verkoel minstens 15 min.
2. Verhit die olie in 'n pan en braai die vleiskoekies tot goudbruin en gaar.
3. **Pitmielieslaai** Meng die mielies, ui en koljander en geur met sout en peper.
4. **Burgers** Sny die broodrolletjies oop, plaas 'n vleiskoekie, 'n paar uieringetjies, 'n jalapeño, 'n vel kaas, 'n lepel vol van die pitmielieslaai en 'n skeppie suurroom op die een helfte van elke rolletjie.
5. Sit die ander helfte van die broodjie bo-op en steek vas met 'n kebabstokkie.
6. Sit die burgers voor saam met guacamole, tamatieslaai en nacho's.

*Die pitmielieslaai en suurroom werk ook heerlik in 'n boereworsrol pleks van die tradisionele tamatiesmoor.*

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# Insanity burger



## [Jamie Oliver](#)

800 g minced chuck steak

olive oil

1 large red onion

1 splash of white wine vinegar

2 large gherkins

4 sesame-topped brioche burger buns

4-8 rashers of smoked streaky bacon

4 teaspoons American mustard

Tabasco Chipotle sauce

4 thin slices of Red Leicester cheese

4 teaspoons tomato ketchup

For the burger sauce:

$\frac{1}{4}$  of an iceberg lettuce

2 heaped tablespoons mayonnaise

1 heaped tablespoon tomato ketchup

1 teaspoon Tabasco Chipotle sauce

1 teaspoon Worcestershire sauce

1 teaspoon brandy, or bourbon (optional)

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This recipe is from:

Jamie's Comfort Food

Method

Competition for the best burger in London has gone mad. Some burgers are gourmet and piled high with toppings, whereas others are thinner, simpler, wrapped in paper, steamy and sloppy. All I can say is my insanity burger is going to be right up there – the method is almost ritualistic in what it requires you to do to get close to burger perfection. I've also used the brilliant technique of brushing the burgers with mustard and a dash of Tabasco Chipotle sauce as they cook to build up an incredible gnarly layer of seasoning.

For the best burger, go to your butcher's and ask them to mince 800g of chuck steak for you. This cut has a really good balance of fat and flavoursome meat. Divide it into 4 and, with wet hands, roll each piece into a ball, then press into flat patties roughly 12cm wide and about 2cm wider than your buns. Place on an oiled plate and chill in the fridge. Next, finely slice the red onion, then dress in a bowl with the vinegar and a pinch of sea salt. Slice the gherkins and halve the buns. Finely chop the lettuce and mix with the rest of the burger sauce ingredients in a bowl, then season to taste.

I like to only cook 2 burgers at a time to achieve perfection, so get two pans on the go – a large non-stick pan on a high heat for your burgers and another on a medium heat for the bacon. Pat your burgers with oil and season them with salt and

pepper. Put 2 burgers into the first pan, pressing down on them with a fish slice, then put half the bacon into the other pan. After 1 minute, flip the burgers and brush each cooked side with  $\frac{1}{2}$  a teaspoon of mustard and a dash of Tabasco. After another minute, flip onto the mustard side and brush again with another  $\frac{1}{2}$  teaspoon of mustard and a second dash of Tabasco on the other side. Cook for one more minute, by which point you can place some crispy bacon on top of each burger with a slice of cheese. Add a tiny splash of water to the pan and place a heatproof bowl over the burgers to melt the cheese – 30 seconds should do it. At the same time, toast 2 split buns in the bacon fat in the other pan until lightly golden. Repeat with the remaining two burgers.

To build each burger, add a quarter of the burger sauce to the bun base, then top with a cheesy bacon burger, a quarter of the onions and gherkins. Rub the bun top with a teaspoon of ketchup, then gently press together. As the burger rests, juices will soak into the bun, so serve right away, which is great, or for an extra filthy experience, wrap each one in greaseproof paper, then give it a minute to go gorgeous and sloppy.