



Smashed Pimento Cheese Pork & Beef Sliders

Yield: 4 Sliders (2 each flavor)

Ingredients:

Pork Slider Blend

- 1 lb ground pork
- 1 lb ground pork bratwurst, casing removed
- 1 cup ground [Don Pancho® Homestyle Tortilla Chips \(79341.00570\)](#)
- 1 tub (10 oz) [Reser's® Pimento Cheese \(71117.11406\)](#)

Beef Slider Blend

- 2 lb ground 80/20 beef chuck
- 1 cup ground [Don Pancho® Homestyle Tortilla Chips \(79341.00570\)](#)
- 1 tub (10 oz) [Reser's® Pimento Cheese \(71117.11406\)](#)

Slider Accompaniments

- 4 each slider buns, split
- 8 Tbsp (2 Tbsp per slider) [Reser's® Chopped Dixie Cole Slaw \(71117.15125\)](#)
- 8 Tbsp (2 Tbsp per slider) [Reser's® Pimento Cheese \(71117.11406\)](#)
- 5 each spicy bread & butter pickles for garnish

Directions:

1. Mix ingredients for Pork Slider Blend in a large mixing bowl. Keep chilled. Portion mixture into 2 oz balls, reserving any extra for later use. Repeat process with Beef Slider Blend ingredients.
2. Put 4 portioned raw sliders (2 Beef & 2 Pork) on well-greased 425°F griddle, press down with a spatula.
3. Cook 2 minutes on one side, turn patty over and “smash” with a spatula. Cook sliders to an internal temperature of 171°F.
4. Toast slider buns 30 seconds on each side
5. To assemble, stack slider bun bottom, 2 Tbsp Reser's Chopped Cole Slaw, slider patty, 2 Tbsp Reser's Pimento Cheese, and slider bun top. Repeat process with remaining 3 sliders.
6. Garnish plate with spicy bread and butter pickles.