Smashed Pimento Cheese Pork and Beef Sliders

Yield: 148 Sliders (12 portions with 2 of each flavor)

Ingredients:

Pork Slider Blend

- 1 lb ground Pork
- 1 lb ground Pork bratwurst, casing removed
- 1 cup Don Pancho® Precut Yellow Tortillas (79341.01365), fried, cooled, and ground
- 1 1/4 cups Reser's® Pimento Cheese (71117.11406)

Beef Slider Blend

- 2 lbs ground 80/20 Beef chuck
- 1 cup Don Pancho Precut Yellow Tortillas (79341.01365), fried, cooled, and ground
- 1 1/4 cups Reser's Pimento Cheese (71117.11406)

Slider Accompaniments

- 48 each Slider buns, split
- 6 cups Reser's Chopped Cole Slaw (71117.15125)
- 6 cups Reser's Pimento Cheese (71117.11406)
- 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.
2. Repeat the process with Beef Slider Blend ingredients.
3. For one order, put 4 portioned raw sliders (2 Beef and 2 Pork) on a well-greased 425°F griddle, and press down with a spatula.
4. Cook for 2 minutes on one side, turn the patty over, and "smash" with a spatula. Cook sliders to an internal temperature of 165°F.

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5. Toast slider buns 30 seconds on each side
6. To assemble, stack the slider bun bottom, 2 Tbsp Reser’s Chopped Cole Slaw, slider patty, 2 Tbsp Reser’s Pimento Cheese, and slider bun top. Repeat the process with remaining sliders.

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