



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### HAMBURGER SLIDERS WITH BBQ SAUCE

1 ½ pounds ground beef round (85% lean)

1 egg

¼ cup finely chopped onion

2 tablespoons Heinz 57 steak sauce

2 tablespoons Worcestershire sauce

½ to ¾ cups Italian bread crumbs

Garlic powder

½ cup Best Ever BBQ Sauce (recipe below)

6 dollar rolls

Dill pickle slices (optional)

1. In large bowl, combine ground round beef, egg, onion, Heinz 57 sauce, Worcestershire sauce, and bread crumbs in large bowl.
2. Divide meat mixture into 6 equal portions, and form each into patties that are about 2 inches in diameter. Sprinkle with garlic powder.
3. Place patties on grid over medium heat; cover and grill for 6 to 9 minutes per side.
4. Brush with BBQ sauce and grill for 2 minutes.
5. Place 1 slider on bottom half of each dollar roll and top each with dill pickle slices, if desired. Add top half of rolls.  
Make 6 servings.

### BEST EVER BBQ SAUCE

2 cups ketchup

½ cup apple juice

½ cup strong brewed coffee

½ cup honey

2 tablespoons Worcestershire sauce

2 teaspoons chili powder

1 teaspoon ground cumin

Salt and ground black pepper to taste

1. In medium saucepan, combine all BBQ sauce ingredients over medium-high heat; bring to a boil.
2. Reduce heat, cover, and simmer until slightly thickened, about 10 minutes.
3. Store in refrigerator.  
Makes 3 ½ cups

