

BACON APPLE SLIDERS

Makes 4 servings, 3 sliders each.

- 1 pound 85% lean ground beef**
- ¼ cup chopped red onion**
- ⅔ cup shredded, unpeeled Ambrosia™ apples**
- ½ tsp Worcestershire sauce**
- 3 thick slices bacon, cooked and chopped (¼ cup)**
- ½ tsp dried thyme**
- ¼ tsp salt and ¼ tsp course-ground black pepper**
- 12 cocktail buns, split**
- 3 oz thinly sliced Swiss, 12 pieces**
- Apple Aioli (⅓ cup mayo & 5 tsp apple juice concentrate)**
- Thinly-sliced Ambrosia™ apple**
- Very small lettuce leaves or fresh baby spinach**

Preheat oven broiler. Mix burger ingredients until just combined (do not overwork). With damp hands, form mixture into twelve 2 ½-inch-round patties. Broil patties, on rack in broiling pan, 4 inches from heat for 8-12 minutes. Or, grill patties over medium heat, uncovered, for 8-12 minutes, turning once.

Place 1 cheese piece on the top of each patty. Continue broiling or grilling for 30-60 seconds or until cheese begins to melt.

Spread aioli on bottoms of buns and top with patties, apple slices and lettuce or baby spinach.

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Recipe courtesy of the US Apple Commission.