



### Kahlua Pork Luau Sliders

Yield: 8 servings

*Ingredients:*

- |                                       |                            |
|---------------------------------------|----------------------------|
| 24 1.25 oz. Flaked Wheat Dinner Rolls | ¼ cup pretzel/bread crumbs |
| 2 oz honey                            | Cabbage Topping:           |
| 2 oz water                            | ¾ small cabbage (shredded) |
| Toasted sesame seeds (bun topping)    | 5 oz crushed pineapple     |
| Mini Burgers:                         | 1 teaspoon garlic (minced) |
| 2 lbs lean ground pork                | ¼ teaspoon salt            |
| 8 oz crushed pineapple                | 1 tablespoon vegetable oil |
| ¼ small cabbage (chopped)             | Dressing:                  |
| 2 tablespoons garlic                  | 6 oz mayonnaise            |
| 1 oz soy sauce                        | 1 oz soy sauce             |
| 1 ½ tablespoons salt                  | 11 oz crushed pineapple    |
| ½ tablespoon pepper                   |                            |

*Directions:*

1. Take out frozen rolls and arrange them on a parchment lined sheet pan. Cover with plastic wrap and let thaw for about 1 hr.
2. In a large mixing bowl, make burgers by combining all burger ingredients until well incorporated. Portion out to about 1 ½ oz meatballs then smash into mini patties. Place patties on a parchment lined sheet pan and bake @350°F for 8 minutes.
3. Once rolls are thawed let proof covered until doubled in size.
4. To make cabbage, in a heated pan with oil combine all cabbage topping ingredients. This is a quick cook to brighten cabbage and slightly soften, maybe 1 minute.
5. In a small mixing bowl combine mayo and 1 oz soy sauce to make the dressing. Transfer to squeeze bottle.
6. In a small mixing bowl combine 2 oz honey and 2 oz water until honey is dissolved to make honey wash.
7. When rolls are proofed (doubled in size) brush well with honey wash, top with sesame seeds and bake for 14 minutes @375°F. Let cool then slice about ½ inch from the bottom with a serrated knife.
8. Finish off burgers in a pan, grill or Panini press to re-warm and melt cheese.
9. Build burger as such: bottom bun, soy mayo, Pineapple, burger (1 or 2), cabbage, soy mayo, top bun.

Recipe and photo courtesy of J&J Snacks