



SWEET PEPPER JELLY SLIDERS

1 egg lightly beaten
½ cup seasoned bread crumbs
1 Tbsp. **Oh! So Onion**
1 Tbsp. **Oh! So Garlic**
2 tsp. **Sunset Seasoned Salt**
1 tsp. Black Pepper

1 ½ lbs. (.680kg) ground beef
12 pieces sliced cheese
12 toasted slider buns
½ cup mayonnaise
½ cup **Apricot & Maple Sweet Pepper Jelly**, divided

Combine the first six ingredients; add ground beef and gently mix. Form into 12 slider patties, set aside. Prepare grill to medium-high heat. In a small bowl, combine mayonnaise and ¼ cup Apricot & Maple Sweet Pepper Jelly, set aside. Place patties on the grill. Grill, turning once, 8-10 minutes or until internal temperature reaches 165°F on an instant-read food thermometer. Brush with the remaining ¼ cup Apricot & Maple Sweet Pepper Jelly halfway through. Top with cheese. Serve in toasted buns with Apricot & Maple Sweet Pepper Jelly /mayonnaise combo. Add additional toppings and garnishes.



•Apricot & Maple Sweet Pepper Jelly
•Oh! So Onion

•Oh! So Garlic
•Sunset Seasoned Salt