

Smokey Sausage Sliders with Bacon Jam & Pickled Red Onions

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Prep Time: Apx. 2hrs

Yield: 12 sliders

Description:

The perfect game day dish to show off your skills with your smoker and in the kitchen.

Ingredients:

Sausage

Ground Pork – 1 Lb
Kosher Salt – 1 1/2 tsp
Granulated Garlic – ½ tsp
Onion Powder – ¼ tsp
Black Pepper – ¼ tsp
Brown Sugar – 1 tsp
Smoked Paprika – ¼ tsp
Chili Flakes – ¼ tsp
Chili Powder – ¼ tsp
Celery Salt – ¼ tsp

BBQ Bacon Jam

Bacon (Diced) – 1 lb
Onion (minced) – ½ ea
Cider Vinegar – ¼ cup
Ketchup – ¼ cup
Molasses – 2 Tbsp
Chili Powder – 1 Tbsp
Black Pepper – 1 tsp
Granulated Garlic – ½ tsp
Onion Powder – ¼ tsp
Brown Sugar – ½ cup
Course Mustard – ¼ cup

Pickled Red Onions

Red Onion (Shaved) – 1 ea
Jalapeno (Shaved) – 1 ea
Kosher Salt – 1 Tbsp
Brown Sugar – 1 Tbsp
Cider Vinegar – ½ cup
Water – ¼ cup

Slider Assembly

Hawaiian Rolls – 1 – 12pk
Pepper Jack Cheese – 6 slices
Butter – 1 stick
Granulated Garlic – 1 tsp
Kosher Salt – ½ tsp



Directions

1. Combine your ground pork with your sausage spices and mix well.
2. Set your sausage mix aside to marinate and begin working on your BBQ Bacon Jam and Pickled Red Onions.

BBQ Bacon Jam

1. In a medium saucepan, begin cooking your bacon until crispy.
2. Once your bacon bits are crispy, remove them from the pan, and pour off all but 2 Tbsp of the bacon fat.
3. Add your minced onions to the pan, and sauté till translucent.
4. Deglaze your pan with the cider vinegar, and then add your ketchup, molasses, your spices, brown sugar, mustard, and last your crispy bacon.
5. Bring the whole mixture to a simmer and cook until you achieve a thick jammy consistency.
6. Cool and store till you are ready to use.

Pickled Red Onions

1. Shave your onions and jalapenos as thin as possible, and set in a heat-resistant bowl
2. Combine your salt, sugar, vinegar, and water in a small saucepan and bring to a boil.
3. Pour the vinegar brine over your onions and jalapenos, and store for at least 30 minutes or in the fridge for up to a month.

Slider Assembly

1. Pre-Heat your Traeger Pellet Grill to 350 degrees with your favorite pellet blend.
2. Slice your King's Hawaiian rolls lengthwise while keeping your rolls connected.
3. Line a baking pan with parchment paper, and brush liberally with butter.
4. Lay the bottom portion of your King's Hawaiian rolls in the pan and spread the raw sausage mix evenly over the buns.
5. Leave the top buns off and smoke your sausage sliders for 20 mins. in your Traeger.
6. After 20 minutes of smoking, add your pepperjack cheese and top each slider with a small dollop of bacon jam.
7. Bake for another 10 minutes then add your slider bun tops. Brush with melted butter, sprinkle with granulated garlic and kosher salt, then bake for 5 more minutes.
8. Allow about 5 minutes to cool before cutting and serving

