

## Texas Pete® Burger Bite

### Description:

Texas Pete® CHA! beef patty, Texas Pete® Original pimento aioli, Texas Pete® Dust chickle chip, lettuce, tomato, American cheese.

Indulge in the ultimate expression of modern comfort food with Texas Pete® Burger Bites. These mouthwatering sliders combine juicy, CHA!-infused beef patties and crispy chickle chips, all slathered with a creamy Texas Pete® pimento aioli for an explosion of bold Southern flavor in every bite.

Yield: 10 Sliders

Serving Size: 1 Slider

Prep Time: 45 Minutes

### Ingredients

#### Texas Pete® Original Pimento Aioli (Yield: 2 cups)

½ teaspoon Texas Pete® Dust  
¼ cup Texas Pete® Original Hot Sauce  
5 oz. cream cheese, softened  
4 oz. pimento peppers, drained and minced  
1 cup mayonnaise  
1 cup sharp cheddar cheese, finely shredded

#### To Assemble

6 Tablespoons CHA! by Texas Pete® Sriracha Sauce  
30 oz. ground beef  
salt and pepper  
10 slices American cheese, 3" squares  
10 ea. 3" slider buns  
¼ cup butter, melted  
2 ½ cups cheddar cheese, finely shredded  
1 Tablespoon Texas Pete® Dust  
30 slices dill pickle  
2 cups Texas Pete® Original Pimento Aioli  
10 ea. lettuce leaves, 3-4" in size  
20 slices Roma tomato, 1/8" thick

### Directions

1. Combine Texas Pete® Dust, Texas Pete® Original Hot Sauce, cream cheese, pimento peppers, mayonnaise, and shredded cheddar in a food processor. Pulse until combined, scraping as necessary. Keep refrigerated until ready to use.
2. In a bowl, mix CHA! Sriracha Sauce with ground beef. Form into ten 3-oz patties, about 3" in diameter each, then season lightly with salt and pepper.



3. Cook the patties on a flattop or grill set to MEDIUM-HIGH heat, flipping once, until cooked to your desired temperature. While the burger patties are hot and resting, place a slice of American cheese on top of each one. Hold the patties in a warm place until ready to assemble.
4. Brush slider buns with melted butter and toast lightly until golden.
5. While the buns toast, make the chickle chips by sprinkling  $\frac{1}{4}$  cup of shredded cheddar cheese on a flat top or nonstick pan set over MEDIUM heat. The pile of cheese should be slightly larger than the width of your buns. Repeat this process 9 more times to begin making a total of 10 chickle chips.
6. Lightly season the melting cheese with Texas Pete® Dust, then place three pickle slices on every portion. Allow cheese to become crispy on one side (approximately 45 seconds), then flip and cook for another 10-15 seconds before removing from heat.
7. Assemble each burger bite with approximately 3 Tablespoons of pimento aioli, 1 cooked patty with American cheese, 1 chickle chip, 1 lettuce leaf, and 2 slices of Roma tomato.
8. Serve or enjoy immediately for the best taste and texture.