

Pork Meatball Sliders with Pan-Roasted Red Peppers and Provolone

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		pan-roasted peppers
2	tablespoons	olive oil
3	medium	red bell pepper - seeded and cut into 3"x1/2" strips
2	teaspoons	tomato paste
1	tablespoon	fresh oregano - chopped
		kosher salt
		black pepper
		sliders
1	cup	fresh bread crumbs
1/2	cup	whole milk
1	pound	sweet pork sausage - casings removed
8	ounces	ground pork
1	medium	yellow onion - shredded
1	clove	garlic - crushed through press
1/2	teaspoon	kosher salt
1/4	teaspoon	crushed hot red pepper
18		small crusty french rolls - split
6	slices	provolone cheese - cut into thirds

Too cook peppers, heat oil in a large skillet over medium heat. Add peppers and mix well. Cook, stirring occasionally, until softened, about 10 minutes. Cover and cook, stirring occasionally about 10 more minutes. Dissolve tomato paste in 1/4 cup water in a small bowl. Pour into skillet and add oregano. Cook over high heat, stirring often, until the liquid is reduced to about 2 tablespoons, about 2 minutes. Season with salt and pepper.

Combine bread crumbs and milk in a small bowl. Let stand about 3 minutes. Drain on a wire sieve to remove excess milk. Transfer to a large bowl. Add the sausage, ground pork, onion, garlic, salt, and hot pepper and mix well. Cover and refrigerate 15 minutes to 4 hours.

Position racks in center and top third of oven and preheat to 375. Lightly oil a rimmed baking sheet. Arrange the open rolls on a second baking sheet.

Shape meat into 18 balls. Arrange on oiled baking sheet. Bake on center rack until lightly browned, about 20 minutes. Top each with provolone. Return to rack. Place sheet with rolls on top rack. Bake about 5 minutes more.

Reheat peppers over medium heat. Place meatball on bunm add a spoonful of peppers and top with bun.