

# Sirloin Sliders with Chipotle Ketchup and Smoked Paprika Aioli

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		pineapple glaze
2	cups	pineapple juice
1/2	cup	rice vinegar
1	teaspoon	brown sugar
1	tablespoon	chopped cilantro
		chipotle ketchup
1/2		chipotle in adobo - minced
2	cloves	garlic - roasted
1/2		red bell pepper - roasted
1	tablespoon	vinegar
1	cup	ketchup
		aioli
1	cup	low fat mayonnaise
1	tablespoon	chopped cilantro
1	teaspoon	smoked paprika
2	tablespoons	lemon juice
		sliders
2		slices bacon
1/4	cup	onion - sliced
12	ounces	ground sirloin
2	tablespoons	poblano pepper - chopped and roasted
1	teaspoon	fresh herbs (basil, cilantro, thyme, oregano, etc) - chopped
		sea salt and pepper
1/2	teaspoon	canola oil
1	ounce	radish sprouts
12		3 inch discs rye bread - toasted

Preheat oven to 400.

In a saucepan over medium heat, combine all glaze ingredients except cilantro and bring to a boil. Reduce to a simmer and cook for 20 minutes, or until reduced by half. Taste and adjust seasoning and/or vinegar. Add cilantro when cooled.

IN a blender, puree all ketchup ingredients until smooth.

Mix all aioli ingredients in a bowl and refrigerate.

In a saute pan over med-high heat, saute bacon and onion until bacon is crisp and onion is caramelized. Remove and finely chop. In a bowl, combine the sirloin, bacon, onion, poblanos and herb mix. Season with salt and pepper. Form the mixture into 3 tablespoon patties. In a saute pan over med-high heat, sear each side for 2 minutes.

To serve, place sprouts in the center of a plate and toss with 2 tablespoons of glaze. Sandwich each patty between 2 discs of bread. Serve with ketchup and aioli.