



Sweet Hawaiian Mini Burgers

Serves 4

Ingredients:

1 lb. ground beef
1 tablespoon Worcestershire sauce
4 canned pineapple slices
12 Hawaiian sweet rolls
Lettuce
Sauce:
1/4 cup barbecue sauce
1/4 cup pineapple preserves
1 tablespoon brown sugar

Directions:

1. Combine ground beef and Worcestershire sauce in medium bowl, mixing lightly but thoroughly. Lightly shape into twelve 1/2" thick mini patties. Set aside.
2. Combine sauce ingredients in small saucepan; bring to a boil over medium heat, stirring frequently. Remove from heat.
3. Bring grill to medium heat. Place patties on grid. Cook uncovered, 8 to 10 minutes. (or 9 to 11 minutes covered)
4. Meanwhile brush pineapple slices with sauce and place on grid around patties. Grill pineapple 4 minutes, turning once and brushing with additional sauce. Remove pineapple, keep warm. Brush burgers with remaining sauce after turning.
5. Cut each pineapple slice into thirds. Line bottom of each roll with lettuce, top with burger, then with pineapple piece. Close sandwiches.

Week: 201932

Cuisine: Polynesian

RecipeIntro: Add a little zing to your hamburger with delicious pineapple.

FeatureIntro: They may be small but they pack big flavor.

CookingMethod: Grill