



**Name**

Azhaneet Blackwell

**Recipe Title**

Hot Honey Glazed Sliders

**Recipe Ingredients**

Marinade/Glaze

- Soy sauce (2 cups)
- Honey (1 tsp)
- Brown sugar (1 cup)
- Chopped garlic (2 Tbsp)
- Minced onion (1/2 onion)
- Butter (2+ tsp)
- Bay leaf (1 leaf)
- Red chili pepper flakes (1 tsp to taste)
- Cumin (1 tsp)
- Ginger (1 tsp)
- Black pepper (1 tsp)
- Mustard powder (1 tsp)
- Sliced banana peppers (4-5 peppers)
- Banana pepper juice (1/4 cup)
  
- Ground beef
- Provolone cheese
- Green onion
- Slider buns (Hawaiin Rolls if possible)

**Recipe Instructions**

Let's Go!

1. Preheat your saucepan on med-high heat.
2. Cook the sliders and place them to the side.
3. Butter the pan and sautee your garlic, onions, and chili pepper flakes.
4. Reduce heat to medium. Add soy sauce, brown sugar, and honey to the pan and stir until the sugar melts.
5. Next, reduce heat to low, then mix in the dry seasonings. Stir slowly as the blend simmers. (It will begin to thicken)
6. Add the banana pepper slices and the juice, then stir.
7. Let the glaze simmer until you see little bubbles, and stir.
8. When complete, mix in a lot of green onion to the glaze and dip the burgers.
9. Finally, assemble - bun > burger > cheese > bun - and serve!

This recipe can also be prepared as a marinade or as a glaze. ʃ ʘ •U• ʘʘ I love it on steak, paired with roasted veggies!

