

Ball Hawk Sliders

4 servings

INGREDIENTS

1 cup Chipotle Salsa
Cilantro
Cumin
1 lb Ground Turkey
Shredded Cheddar
4 Slider Buns
1 Yellow Onion
Kosher Salt



DIRECTIONS

1. **Cook Onions:** Heat 1 tablespoon oil in a medium sauté pan over moderately high heat. Cook onion with tsp salt, stirring occasionally, until golden brown, about 6-8 minutes.
2. **Onion chopping:** Chop half of the cooked onions and transfer to a medium mixing bowl. Chop the cilantro.
3. **Mix Onions and Salsa:** Put the unchopped onions in a small mixing bowl with half of the chipotle salsa. Stir together. Set aside (this is your crazy good burger topping).

4. **Make Burger Mixture:** Add the turkey, chopped cilantro, remaining salsa, cumin and ½ teaspoon salt to the chopped onion in the mixing bowl. Use your hands to mix together.
5. **Form Burgers:** Divide the turkey mixture into 4 equal pieces. Form into patties making an indent in the middle with your thumb.
6. **Cook Burgers:** Add two teaspoons oil to the sauté pan over medium-high heat. Add burgers and cook until golden brown and cooked through, gently turning once. About 4 minutes per side.
7. **Cheese Burgers:** In the last minute of cooking, sprinkle sliders with cheese and cook until just slightly melted. Remove from pan.
8. **Toast Buns (optional):** Brush buns with oil and place in the still hot sauté pan to toast
9. **To Serve:** Place burgers on bottom buns, top with reserved chipotle onion mixture and bun tops.

