



WHISTLERGRILLS

firework feasting

IMPRESS YOUR GUESTS WITH A BANGING BBQ BANQUET THIS BONFIRE NIGHT.
WHAT'S ON THE MENU: CHILLI JACKET POTATOES, CHILLI HOT DOGS AND SLIDERS!

Sliders

Ingredients:

500g (20% fat) Beef mince from

Village Butchers

6-8 mini slider buns

Preferred sauces and fillers - sliced
cheese

Salt & pepper seasoning

Serves 6-8 people

Method

1. Swap out one of the grates on your BBQ and replace with the Whistler Griddle Plate. Pre-heat the BBQ with the hood down until reaching a medium to high heat. Add a little oil to the griddle plate.
2. Mould 6-8 mini burgers out of the 500g (20% fat) Beef mince from **Village Butchers** with either a burger press or your hands. We recommend these are no bigger than 1.5 CM in thickness.
3. Cook these directly on the griddle plate for a couple of minutes each side until browned, season whilst alternating sides.
4. Once cooked, add your cheese. Place the mini burgers onto the heating rack, giving the cheese a chance to melt on the indirect heat. Add your preferred sauce and optional extras to the burger buns and place the burger within. Enjoy!