

Piri Piri Pork Sliders with Coleslaw



Ingredients

Patties:

- 1 lb / 0.5 kg lean ground pork
- 1 egg, slightly beaten
- ¼ cup / 50 mL fine dry breadcrumbs
- 3 Tbsp / 45 mL store-bought Piri Piri seasoning (or make your own - see below)
- 1 medium beet, peeled and shredded
- 8 cocktail or slider buns, sliced

Piri Piri Seasoning:

- 2 Tbsp / 30 mL paprika
 - 2 tsp / 10 mL packed brown sugar
 - 2 tsp / 10 mL ground cinnamon
 - 1 tsp / 5 mL EACH cayenne pepper, garlic powder and onion powder
 - ½ tsp / 2 mL ground cardamom
- Measure all ingredients into a small jar with a tight-fitting lid; shake to combine. Store leftover seasoning in an airtight container in a dry place away from heat or light.

Coleslaw:

- 1 cup / 250 mL kale, washed, dried and torn into bite-sized pieces
- 8 oz / 227 g store-bought coleslaw mix
- 1 cup / 250 mL light mayonnaise
- 2 Tbsp / 30 mL lemon juice
- ½ tsp / 2 mL EACH celery seed and smoked paprika

Directions

For the patties:

1. In large bowl, gently combine ground pork with egg, breadcrumbs and seasoning; do not over

mix.

2. Form mixture into 8 small patties.
3. Preheat barbecue on high; reduce heat to medium. Grill patties 5-6 minutes per side or until instant-read thermometer registers 160°F.
4. Place patty on bottom half of bun. Top with coleslaw and shredded beet. Top with other half of bun.

*For better burgers, use gentle hands to mix and form patties that are consistent in size so that they all cook at about the same rate. Make a thumbprint indent in the centre of each patty to help prevent 'patty puffing' while grilling.

For the coleslaw:

1. In large bowl, combine kale and coleslaw.
2. In small bowl, combine mayonnaise, lemon juice, celery seed and paprika.
3. Add dressing to coleslaw mixture; toss to combine.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 10
- **Number of Servings:** 8