



# Noreen's Kitchen

## Amazing Island Sliders

### Ingredients

2 pounds ground pork	1 teaspoon salt
2 tablespoons Hoisin sauce	Hawaiian style buns
1 tablespoon ginger paste	Butter lettuce leaves
1 tablespoon chili paste	Teriyaki Sauce
1 teaspoon garlic powder	Pepper Jack Cheese
1 teaspoon onion powder	Caramelized onions
1 teaspoon cracked black pepper	Caramelized pineapple

### Step by Step Instructions

Preheat oven to 350 degrees.

Combine ground pork, Hoisin sauce, ginger paste, chili paste, garlic powder, onion powder, black pepper and salt together in a large bowl. Mix by hand until well incorporated.

Prepare a rimmed baking sheet with foil and/or parchment paper and set a baking rack inside.

Form meat mixture into 12 equal sized patties. Place on the prepared baking rack. Cooking them on the rack will allow for even cooking and browning when they are glazed.

Bake sliders for 15 minutes.

Remove sliders from oven and brush with Teriyaki sauce. Flip over and glaze the other side. Return to the oven for 5 minutes to set the glaze. You may choose to glaze up to three times returning to the oven for 5 minutes after each glazing.

Remove from oven and brush with glaze once again but don't return to the oven.

Turn off the oven.

Top each patty with a slice of pepper jack cheese. Place sliders back into the oven and allow the residual heat melt the cheese for 3 to 5 minutes.

Remove from oven.

Split rolls and place a leaf of butter lettuce on the bottom portion of each.

Top with a slider and top each slider with two pieces of caramelized pineapple and a bit of caramelized onions. Finish off with the top of the roll and stick with a tall sandwich pick to hold everything together for serving.