

Candied Bacon BLT Sliders

Jeff Mauro

Makes 12 sliders

1 recipe Candied Bacon

2 Maui onions, sliced

2 tablespoons vegetable oil

½ cup dry red wine

3 Roma tomato, sliced medium thickness

4 crispy leaves of romaine lettuce, torn into 3 pieces

1 Pack Kings Hawaiian Rolls or Martins Potato Rolls, butter and lightly griddled until golden
Mayo

Heat a large skillet over medium heat. Place oil and onions in pan and gently sweat out, stirring only occasionally, letting the sugars develop. If necessary, deglaze with the red wine a couple times. Cook until a deep golden brown, about 30 minutes. Season with salt and pepper and set aside.

To build the sandwich, place a layer of the caramelized onions on the buttered and griddle bun, 2 halved pieces of pig candy then the tomatoes (season with a bit a salt) one leaf of lettuce, a nice schmear of the mayo on the top bun ONLY. Close and serve!