



CORNED BEEF SLIDERS

Mini Corned Beef burgers in a brioche bun with fried onions, melting cheese & tomatoes

Method - Makes 12 sliders

1. Crumble the corned beef into the bowl of a food processor and whiz to a rough paste. Scrape the mixture out into a bowl and mix in the chopped spring onions, garlic and egg. Season with pepper and mix well.
2. Divide the mixture evenly into 12 and form each into a small round patty. Place on a tray, cover with cling film and put in the fridge.
3. To cook the onions, heat the oil in a frying pan over a low-medium heat, add the sliced onions, and cook for 10-15 minutes, stirring occasionally until softened and lightly golden. Once cooked, using a slotted spoon, scrape the onions in a bowl.
4. To fry the corned beef patties, heat a tablespoon of the olive oil in a frying pan and again working in batches, add a few patties to the pan for 2-3 minutes each side, or until golden brown and hot in the middle. Keep warm and repeat with the remaining patties.
5. To serve, preheat a grill, toast the brioche buns and place the bases of the buns, cut side up on a baking tray. Place a teaspoon of mayonnaise into the centre of each and top with a meat patty. Sprinkle the patties evenly with cheese and place the tray under the grill until the cheese has just melted.
6. Top each with a slice of tomato, a small spoonful of the fried onions, and a couple of salad leaves. Skewer through each slider with a toothpick and serve.

Ingredients

For the meat patties

250g Rea Valley corned beef
4 spring onions, finely chopped
1 garlic, crushed
1 egg, beaten
3tbsp olive oil for frying
Salt and freshly ground black pepper

To serve

2tbsp olive oil
2 onions, thinly sliced
12 mini brioche buns
50g mayonnaise
100g Gruyère or cheddar, grated
4 ripe tomatoes, sliced
a handful of salad leaves