

## INGREDIENTS FOR 6-8 SERVINGS



Zin



Porter

- 2 Pounds Lean Ground Beef
- ~5 Green Onions, Sliced
- ½ Teaspoon Sesame Oil
- 2 Cloves Garlic, Minced
- Salt & Pepper
- 3 Tablespoons Hoisin Sauce
- 1 Tablespoon Soy Sauce
- 1 Tablespoon Agave Nectar
- 1 Cup Mayonnaise
- 4 Teaspoons Sriracha Sauce

- 1 English Cucumber, Thinly Sliced
- Franz® Slider Buns



## PREPARATION

Preheat oven to 400°.

In a large bowl, combine the ground beef, green onions, sesame oil, garlic, salt and pepper. Press slider meat mixture into an ungreased 10 x 15 inch cookie sheet. Pierce the meat all over with a fork and bake for 10 minutes or until the internal temperature reaches 160°.

In a small bowl, stir together the hoisin sauce, soy sauce, agave, mayonnaise and Sriracha. Cut meat into pieces about the size of the bun. Place meat in bun and add the prepared sauce and sliced cucumbers.