

Chorizo Sliders

<http://userealbutter.com/2016/03/14/chorizo-sliders-recipe/>

inspired by [Bonez](#) in Crested Butte

1 lb. bulk chorizo sausage
10 [sweet potato slider rolls](#) or brioche slider rolls, sliced in half
butter for the rolls, optional
2 cups [fennel slaw](#)
garlic aioli
tomato jam

tomato jam

1 cup pico de gallo (fresh, not the jarred salsa)
1/2 cup apple cider vinegar
1/2 cup brown sugar

Make the tomato jam: Stir together the pico de gallo, apple cider vinegar, and brown sugar in a small non-reactive saucepan over medium-high heat. Bring to a boil, then reduce to an active simmer, stirring occasionally, for 30 minutes or until the contents have achieved a jam-like consistency. Remove from heat and let cool. Makes about 5 ounces.

garlic aioli

from Emeril Lagasse via foodnetwork.com

3 medium garlic cloves, peeled and smashed
1 large egg
1 tbsp fresh lemon juice
1/2 tsp salt
1/4 tsp freshly ground black pepper
1/2 cup olive oil

Make the garlic aioli: Place the garlic, egg, lemon juice, salt, and pepper in a blender or a high-sided vessel that will fit an immersion blender, and purée everything until smooth. Slowly drizzle the olive oil into the aioli while running the blender until the sauce thickens. Makes 3/4 cup.

Make the chorizo sliders: Form the chorizo into ten patties, about 20 percent larger than the diameter of the slider rolls. If making chorizo burgers, then form about 4 patties and use larger buns. Heat a skillet or sauté pan over medium heat. Arrange the patties on the hot pan and cook until the bottoms are browned (a few minutes, depending on size of your patty). Flip the patties and cook until the bottoms are browned (a few more minutes). Remove from heat. Toast plain rolls in an oven or butter the halves and grill them buttered-side down on a hot skillet or griddle until just browned. Layer aioli, a chorizo patty, tomato jam, and fennel slaw between each slider roll. Serve hot. Makes 10 sliders or 4 burgers.