

Pimento Sloppy Slams, Don't Slip Sliders w/ Three Dunks

Serves 3 to 6 (2 to 3 sliders each)
1 hour 30 mins

Three Dunks

consider "dunking" if solo, can share,, or never do a double dip. Or, "dunk" a spoon and slop it on the slider

- **Howler Sour Cream Dunk** 8 oz sour cream, 2 Tbsp chopped fresh chives, 1 tsp garlic powder, ½ tsp salt, 1 Tbsp Cholula Chili Garlic sauce
- **Creamy Salsa Dunk** 8 oz of your favorite salsa (Mateo's Med. Hatch used), ¼ cup sour cream, ½ tsp salt
- **Avocado Crema Dunk** 1 just ripe avocado, ½ cup Greek yogurt, 1 Tbsp fresh lime juice, ½ tsp salt, ¼ tsp ground cumin ¼ tsp garlic powder

Whisk together each set of ingredients in their own separate container, cover and place them in the refrigerator for at least 1 hour to allow ingredients so set.

Pimento Cheese

8 oz block sharp cheddar cheese - shredded, ½ 4 oz jar diced pimientos - drained, ½ cup mayonnaise, ¼ tsp. cayenne pepper

Fold together all ingredients in a large bowl, chill for 1 hour

Other Ingredients

- 1 Tbsp avocado oil
- ½ cup diced shallots
- 2 Tbsp minced garlic
- 1 pound ground beef
- 8 oz of salsa
- 1 Tbsp tomato puree
- ½ tsp Worcestershire sauce
- 2 Tbsp taco seasoning, divided
- 2 Tbsp melted butter
- 1 package Pepperidge Farm Sweet Hawaiian Slider rolls (12 count)
- 12 jalapeno slices and red peppers for garnish (and a hot edible extra free throw is needed)

Instructions

Heat oil in a large skillet until it begins to shimmer. Add shallots and cook for 2 minutes until they start to turn translucent. Add garlic and cook for 2 minutes more then add the beef and brown. Remove from heat and drain off fat. Put back on the stove over medium heat, add salsa, tomato puree, Worcestershire sauce, and 1 ½ Tbsp of the taco seasoning. Once it has come to a light boil, reduce heat and let simmer for about 10 minutes or until it thickens.

Place the bottom half of the rolls in a large baking pan. Spoon a generous portion of the meat on each, top with pimento cheese, and add the top half of the rolls on top. Add the remaining taco seasoning to the melted butter and mix then, brush on the top of the rolls. Place pan under a broiler for about a minute to crisp up the top.

Garnish with jalapeno slices and red peppers. Dunk or Spoon on the different options making getting sloppy look and taste good.