

**SIRLOIN STEAK SLIDERS WITH
BACON-WRAPPED ONION
RINGS AND CHIMICHURRI MAYO**



Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
190400	Sirloin Steaks	2
737810	Bacon	16 pieces
Market Item	Aged White Cheddar, sliced	1 block
143641	Onion Rings	16
Market Item	Slider Buns	16
106933	Mayonnaise	½ cup
Market Item	Fresh Parsley	1 cup
644650	Garlic Cloves	5
Market Item	Oregano Leaves	2 tbsp.
502146	Olive Oil	⅓ cup
644481	Red Wine Vinegar	2 tbsp.
424307	Salt	1 tsp.
430196	Red Pepper Flakes	¼ tsp.

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. To prepare chimichurri mayo sauce: combine parsley, garlic, oregano, olive oil, red wine vinegar, mayonnaise, salt, and red pepper flakes in a food processor, then pulse until smooth. Wrap bacon around onion rings, and put on baking sheet. Heat vegetable oil to 375°F degrees, then deep fry bacon covered onion rings for approximately three minutes, or until bacon is crisp. Heat grill or grill pan to high, cook 4 to 5 minutes on the first side and 3 to 4 minutes on the second for a medium rare finish. Remove steaks and set aside. Cover with foil, and rest for five minutes. Once steaks have rested, cut into thin strips and set aside. To plate: toast slider bun, place a couple pieces of aged cheddar on the bottom of the bun, then add four pieces of steak. Top steak with another slice of aged white cheddar, the fried bacon-wrapped onion ring, and drizzle with chimichurri mayo. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*