

# **CHOLULA** HOT SAUCE Korean BBQ Sliders

## WHAT'S NEEDED

### Ingredients:

1 lb. Black Angus Chuck  
beef

8 slider size sweet rolls

### For Sauce:

¾ cup soy sauce

¾ cup brown sugar

½ cup rice vinegar

3 cloves garlic, minced

2 tsp. **Cholula Original**  
Hot Sauce

1 ¼ tsp. sesame oil

1 tsp. ginger

½ tsp. pepper

2 tbsp. corn starch

1 tbsp. honey

### For Slaw:

1/2 cup mayonnaise

1 tsp. **Cholula Chili**  
**Garlic** Hot Sauce

1 tsp. green onion, sliced

3 cups green cabbage,  
finely shredded

1 cup kimchi

1 tbsp. honey

1 tbsp. rice vinegar

## HOW TO MAKE

### Preparation - 8 sliders

1. For Sauce, add all ingredients except the honey into a small saucepan, whisk to blend. Place over medium heat and simmer for a few minutes until thickened. Finish with honey and allow to cool.
2. For Slaw, in a small bowl combine mayonnaise, **Cholula Chili Garlic** Hot Sauce, honey, and rice vinegar. In a separate bowl combine cabbage, green onion, and kimchi. Mix dressing and cabbage together.
3. Form slider size patties and grill/cook to medium well. Brush with sauce.
4. Place cooked patties on slider buns, generously top with Sauce and Slaw and serve.

