

## Chili Garlic BBQ Sliders



### WHAT'S NEEDED

#### Ingredients:

- 1 lb. cooked, shredded or pulled chicken or pork
- 2 tbsp. **Cholula Chili Garlic** Hot Sauce
- 1 cup BBQ sauce, regular flavor
- guacamole - optional
- 1 red onion, sliced
- 5 slider buns

### HOW TO MAKE

#### Preparation - 5 servings

1. Mix 2 tbsp. **Cholula Chili Garlic** Hot Sauce with 1 cup BBQ sauce.
2. Combine meat and sauce together in a saucepan, heat & stir on medium heat for 8 to 10 minutes.
3. Assemble on a slider bun.

## Cholula All American Sliders



### WHAT'S NEEDED

#### Ingredients:

- 1 lb. lean ground beef
- 2/3 cup mayonnaise
- 3 tbsp. **Cholula Original** Hot Sauce
- pickle slices
- 5 cheddar cheese slices
- sliced small tomatoes, lettuce leaves
- 5 slider buns

### HOW TO MAKE

#### Preparation - 5 servings

1. Special Sauce: Combine 2 tbsp. **Cholula Original** Hot Sauce with mayonnaise.
2. Mix 1 tbsp. **Cholula Original** Hot Sauce into ground beef, form 5 small patties, grill and top with cheese slices.
3. Spread Special Sauce on toasted buns. Assemble sliders: Enjoy!

## Cholula Chili Lime Grilled Salmon Sliders



### WHAT'S NEEDED

#### Ingredients:

- 1 lb. salmon fillets (or mahi-mahi)
- 1/3 cup **Cholula Chili Lime** Hot Sauce
- 2 tbsp. 1800® Silver Tequila
- 1/2 fresh lime
- prepared deli style coleslaw
- 5 slider buns

### HOW TO MAKE

#### Preparation - 5 servings

1. Using a plastic bag, marinate fish fillet in **Cholula Chili Lime** Hot Sauce with tequila & a squeeze of lime, store for 30 min. in refrigerator.
2. Grill, broil or pan fry fish until tender and flakey.
3. Combine fish and coleslaw on toasted buns.

