



ALOHA STEAK SLIDERS

— SERVES: 2-4 • PREP TIME: 35 MINS + 6 HOURS REFRIGERATION • COOK TIME: 20 MINS —

INGREDIENTS:

SALAD INGREDIENTS:

- 1 1-lb flank steak
- 4 oz Kona Brewing Co[®] Big Wave Golden Ale
- 1 lime, juiced
- 2 cloves garlic, smashed
- 1 tablespoon brown sugar
- ½ teaspoon salt and pepper
- King's Hawaiian[®] Smoked Bacon BBQ Sauce
- King's Hawaiian[®] Original Hawaiian Sweet Rolls

HOT PINEAPPLE RELISH:

- 1 tablespoon butter
- 1 20 oz. can Del Monte[®] Pineapple chunks, ½-inch dice, drain and reserve juice
- ½ small onion, thinly sliced
- ½ red bell pepper, ¼-inch dice
- 1-inch piece fresh ginger, minced (about 12 teaspoons)
- 2 tablespoons rice vinegar
- 2 tablespoons pineapple juice from can
- ¼ teaspoon cornstarch

GARNISH:

- Crumbled blue cheese
- Grated radish

PREPARATION:

SLIDER PREPARATION:

STEP 1

Combine all ingredients in a bag and marinate meat 6 hours to overnight.

STEP 2

Heat grill and cook steak to desired doneness. Slice thinly.

STEP 3

Toss sliced steak in BBQ Sauce.

HOT PINEAPPLE RELISH PREPARATION:

STEP 4

Heat a small skillet and melt butter.

STEP 5

Add pineapple, onion, bell pepper and ginger.

STEP 6

Saute until onions are limp and cooked through, about 8 minutes.

STEP 7

Stir in vinegar, water and corn starch. Cook until thickened and remove from heat.

SLIDER ASSEMBLY:

STEP 8

Sliced King's Hawaiian Original Hawaiian Sweet Rolls in half and top bottom halves with sauced steak.

STEP 9

Top with pineapple relish.

STEP 10

Sprinkle with crumbled blue cheese and grated radish.

