

Filet Mignon Sliders

barbecue onions + horseradish mayo

Yield: 4-6 servings (about 12 sliders)

Ingredients

3 medium onions

3 tablespoons olive oil

½ tablespoon McCormick Barbecue Seasoning

1½ tablespoons low sodium soy sauce

1½ tablespoons Worcestershire sauce

2.5 pounds ground filet mignon

Salt and pepper

2 tablespoons Dijon mustard

2 tablespoons horseradish

6 tablespoons mayonnaise

12 slices cheddar cheese

12 mini pretzel buns

Directions

Barbecue onions:

Cut the onions in half vertically. Cut off both ends and peel away the skin. With the middle of the onion face down, cut the onion into $\frac{3}{4}$ inch wedges. Heat 1½ tablespoons of the olive oil in a pan over high heat. Add the onions (you should hear them sizzle). After a minute or two, lower the heat to medium-low and cook the onions until brown and caramelized, about 10-12 minutes. Stir in the barbecue seasoning, soy sauce, and Worcestershire sauce. Let the flavors blend over low heat (see Kayla's notes).

Filet mignon patties:

Form the ground filet mignon into patties, $3\frac{1}{2}$ inches in diameter and $\frac{3}{4}$ inches thick (about 3.3 ounce portions). Season the patties with salt and pepper. Heat the rest of



the olive oil on a flat top grill over high heat (see Kayla's notes). Sear the patties until brown and slightly crisp, about 2 minutes per side. Transfer them to a 375°F oven and cook for 6-8 minutes, or until desired doneness is reached. Place a piece of cheddar on each patty and broil for 30 seconds to melt the cheese.

Horseradish mayo:

Meanwhile, whisk together the mustard, horseradish, and mayonnaise. Reserve in the fridge until ready to serve.

To serve:

Pile high and have fun with it! With these ingredients, you can't go wrong any way you place them.

Kayla's Notes

Once you add the flavor components to the onions, you want them to marry over low heat for at least 10 more minutes. At this point, the onions are ready to serve. However, you can let them sit longer if necessary. If they start to lose their shape, turn off the heat. You can reheat them over medium heat when everything else is ready.

I like to use a flat top grill or griddle to get a nice golden crust on the filet mignon patties. You can also use a sauté pan if you prefer. Just heat the oil and sear each side as described above.