

Miss Sydney's Drunken Meat Loaf Sliders With Pickled Fennel and Whipple's Ketch-It-Up

Ingredients for Sliders:

- 1.5 lbs. Ground Beef
- .75 lb. Ground Veal
- .75 lb. Ground Pork
- .5 cup Spanish Onions, finely diced
- .5 cup Grated Parmesan
- .25 cup Maple Syrup
- .25 cup Old No. 7 Jack Daniels
- 4 Eggs
- 3 Tbs. Kosher Salt
- 3 Tbs. Dijon Mustard
- 1 Jar Miss Sydney's Indu's Chutney
- .5 cup Milk
- 4 Slices White Bread



Ingredients for Pickled Fennel

- 2 Whole Fennel
- 1 - 12 oz. jar of sliced banana pepper rings
- 1 Cup Granulated Sugar
- 1 Cup Water
- Red Food Coloring as desired
- 2 - 16 oz Mason Jars

Ingredients For Assembly

- 1 Jar Miss Sydney's Whipple's Ketch-It-Up
- 2 dozen of your favorite slider rolls



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Method for the Pickled Fennel

(Do this 2 weeks in advance so it has time to cure):

1. Drain the pepper rings in a strainer over a bowl and set the juice aside.
2. While the pepper rings are straining, cut the top of the fennel, separating stalks from the bulbs, so it can lay flat on the mandolin.
3. Slice the fennel in paper thin rings (like you would and onion) and place in a bowl.
4. Take the drained pepper rings and mix it with the fennel and set aside.
5. In a separate bowl, whisk together the pepper ring juice, water and sugar. Make sure the sugar is completely dissolved.
6. Add the red food coloring to the juice mixture to create the desired redness you'd like.
7. Divide the fennel and pepper ring mixture between the mason jars. Pack down in the jars firmly.
8. Pour the juice mixture over the fennel in each jar evenly and until full submerged.
9. Seal each jar with a lid and place in the refrigerator. This is a cold pickling process and you should ALWAYS use glass jars. It must stay chilled at all times. The shelf life is about 2 months with refrigeration.

Method for Sliders:

1. Preheat the oven to 350 degrees.
2. In a large mixing bowl, combine the ground beef, veal and pork.
3. Combine the remaining ingredients except milk and bread and add to the meat mixture.
4. Mix the ground meat so that all of the ingredients are well incorporated.
5. Dice the white bread into small pieces and soak in the milk. Once the bread is fully soaked, squeeze out the excess milk and mix into the meat mixture until well blended.
6. Grease a cookie sheet with cooking spray.
7. Using a 2 oz. scooper, portion the meatloaf mixture into patties and place on to the greased cookie sheet and bake at 350 degrees for 10 - 15 minutes or until it reaches a temperature of 115 degrees. Then pull out of the oven to let them cool. (At this point you can put the sliders in a freezer bag, freeze them for later use or continue onto the next step if you are making them to enjoy now.)



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Method for Assembly:

1. Grill the sliders only to reheat them
2. take a slider roll (toast if you prefer) and put the desired amount of Miss Sydney's Whipple's Ketch-It-Up on the slider roll, followed by the meatloaf slider and the pickled fennel on the top of the slider.
3. Serve with Brown's Brewing Oatmeal Stout and enjoy!

Yield - 2 dozen sliders

