

Italian Caprese Sliders – Top 5 in LA Times Battle of the Burgers



Italian Caprese Sliders

I know everyone is probably tired of these, but in honor of their being chosen in the Top 5 by the LA Times Battle of the Burgers, I'm reposting them (for the last time I promise). I've made a new batch because I really didn't like the pictures in the old posts.

When I was growing up my father was a true grill man – charcoal only and whatever he was making, there was one beer to splash on the food and one for him! I on the other hand, love my gas grill (and I think dad has one now too) mostly because I'm lazy and don't want to mess with the charcoal. Of course, dad would probably not been caught making "wimpy" sliders and I am generally prone to enormous burgers stuffed with cheese but as I mentioned in a previous recipe for the [Bacon Sliders](#), my husband brought home a "slider" pan which I determined wasn't worth much, but I did like the sliders so here's another variation. If you have the time, it is well worth it to make fresh rolls from either your own or the frozen dough.

- 1 1/2 lb ground beef
- 1 lb hot Italian sausage
- 1 tsp dried Italian seasoning
- 1 med onion finely chopped
- 1 bell pepper finely chopped
- 3 cloves minced garlic
- 18 (White Dinner Rolls freshly baked – your recipe or frozen dough best)
- 8 oz fresh Mozzarella cheese sliced 1/4 inch thick
- 4 large Roma tomatoes sliced in 1/4 in thick slices
- 36 large fresh basil leaves stems removed
- freshly ground black pepper
- 3 Tbs extra virgin olive oil
- 3 Tbs balsamic vinegar



Freshly baked rolls



Garlic, Onion, peppers and fresh herbs



Ready to mix



Mix gently

- 1 Gently but thoroughly mix together the ground beef and ground Italian sausage (removing from the casings if any), along with the Italian spices, chopped onion, chopped Bell pepper and 2 cloves of minced garlic.



Flatten



Use spatula to measure squares



Use spatula to measure squares



Cut squares



Cut entire pan into squares

- 2 Press the mixture into a jelly roll pan using a rolling pin to make a flat even layer. Cut the meat into 2" squares.
- 3 Grill 2-3 minutes on each side or until cooked through to a temperature of at least 160.
- 4 If not fresh from the oven, wrap the rolls in foil and warm on the top rack of the grill while the burgers are cooking on their second side.
- 5 When the burgers are done, place a slice of Mozzarella on each burger and tent with foil while preparing the buns.
- 6 Whisk together olive oil, balsamic and remaining 1 clove minced garlic
- 7 Place the burger with cheese on the bottom of the bun, add a slice of tomato and two good sized basil leaves and drizzle each burger with 1/2 teaspoon of the balsamic/olive oil dressing.