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Sweet Hawaiian Mini Burgers



Servings: 4 | Prep Time: 10 Minutes | Cook Time: 15 Minutes

Ingredients

- 1 lb. 95% lean ground beef
- 4 Tbsp. Worcestershire sauce
- 4 canned pineapple slices
- 12 Hawaiian sweet or small whole-wheat dinner rolls, split
- Lettuce

Sauce

- 1/4 cup barbecue sauce
- 1/4 cup pineapple preserves
- 1 Tbsp. packed brown sugar

Instructions

Combine ground beef and Worcestershire sauce in medium bowl, mixing lightly but thoroughly. Shape into twelve 1/2-inch thick mini patties. Set aside.

Combine sauce ingredients in small saucepan; bring to a boil over medium heat, stirring frequently. Remove from heat.

Place pineapple slices on rack in broiler; brush with sauce. Place pan in oven so surface of pineapple is 3 to 4 inches from heat. Broil 4 minutes, turning once and brushing with sauce. Remove pineapple; keep warm.

Place patties on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 7 to 8 minutes (medium doneness -- until beef is not pink in center and juices show no pink color) turning once and brushing burgers with remaining sauce after turning.

Cut each pineapple slice into thirds. Line bottom of each roll with lettuce; top with burger, then with a pineapple piece. Close sandwiches.

Source: [Texas Beef Council](#)