

Alex Callegari's Boca Steak-umm® Sliders

21 oz. pkg. Steak-umm® Sliced Steaks	½ lemon, juiced
18 potato dinner rolls, split	2 Tbsp. fresh Italian parsley, destemmed and fine chopped
6 oz. Havarti cheese, shredded	5 Tbsp. extra virgin olive oil
2 large Vidalia onions, halved and thinly sliced	4 Tbsp. Worcestershire sauce
½ cup mayonnaise	Course sea salt
2 garlic cloves, minced	Black pepper
¾ cup sweet Marsala wine	

Aioli:

Combine mayonnaise, minced garlic, lemon juice, parsley and ¼ tsp. black pepper. Stir until all ingredients are uniformly mixed.

Marsala onions:

Add 3 Tbsp. extra virgin olive oil to a large skillet on medium heat. Add Vidalia onions to skillet. Add ½ Tbsp. course sea salt and 1/4 Tbsp. black pepper. Cook for approximately 10 minutes until onions begin to look translucent and slightly caramelized. Turn heat to high, add ½ cup Marsala wine and cook for approximately 5 minutes until all of the wine has been absorbed by the onions and the onions are caramelized. Add the remaining ¼ cup Marsala wine to deglaze the skillet to finish.

Steak-umm® Sliced Steaks:

Add 2 Tbsp. extra virgin olive oil to a large skillet or griddle set on high heat. Once oil starts to slightly smoke, add Steak-umm® Sliced Steaks. Cook 2 to 3 minutes while utilizing a metal spatula to break up the steaks. Finish with Worcestershire sauce.

Havarti cheese:

Fill a medium-sized saucepan halfway with water and set to simmer. Once simmering, place a smaller saucepan inside the simmering medium saucepan. Add the Havarti cheese and carefully stir until completely melted and smooth in consistency.

Assembly:

Spread 1 Tbsp. aioli over the bottom of a halved potato roll. Top with Steak-umm® Sliced Steak, Marsala onions and cheese. Cover with potato roll top and enjoy.

18 servings