



Pomegranate BBQ beef Sliders with Whiskey Onions

BBQ Beef

1 bottle *Phil's Gourmet Pomegranate Barbeque Sauce*
3 cups of thinly sliced beef ½ tsp. Salt
3 Tbsp. minced onions 1 tsp. Pepper
1 tsp. minced garlic 3 Tbsp. olive oil
1 bag slider rolls

Whiskey Onions

2 cups all-purpose flour 1 whole onions
1 tsp. sea salt 2 cups canola oil
1 ½ tsp. pepper
1 tsp. cayenne pepper
1 tsp. granulated garlic

Whiskey onions: cut and peel outer skin of onion, slice onion in half, slice onion into very thin slices. Mix dry ingredients in a medium size bowl. Heat canola oil in a large skillet to about medium heat (do not heat oil to high or onions and flour mixture will burn when fried). Dust a small handful of onions in the flour mixture and shake out any excess flour, place onions in oil until they are lightly browned separate with a fork if they bunch, remove onions with a skimmer onto a plate or sheet pan lined with paper towels to absorb excess oil, repeat until finished salt light.

Bar-B-Que Beef: in a separate large skillet add 2 tbsp. of oil and bring to medium heat, add onions and garlic and stir for one to two minutes, add meat, pepper, and salt. Once meat is cooked to desire temperature turn heat to low and add 1 jar of *Phil's Gourmet Pomegranate Barbeque Sauce* simmer for 10 minutes.

Rolls: toast rolls and top with prepared meat and whiskey onions.

<http://disc-it.com/blog/?s=sliders> - Copy and paste link to watch a cooking demo on youtube!

