

# Norse Style Pork Sliders with Red Onion Mulled Wine Jam

*Wine Pairing: Pinot Noir*

## INGREDIENTS:

### Jam:

- 1 Tablespoon canola oil
- 2 Medium red onions, halved and thinly sliced
- 1 Teaspoon plus 1 ¼ cups granulated sugar, divided
- 1/8 Teaspoon salt
- 8 Ounces Pinot Noir
- 2 Ounces brandy
- 1 Naval orange, juice and zest
- ½ Cup lingonberry preserves (may substitute whole berry cranberry sauce)
- ½ Teaspoon ground cinnamon
- ½ Teaspoon ground ginger
- ¼ Teaspoon ground cardamom
- 1/8 Teaspoon ground cloves
- 1/8 Teaspoon ground allspice

### Cucumbers:

- 1 Medium English cucumber, thinly sliced
- 2 Tablespoons cider vinegar
- 1 Teaspoon packed fresh dill, roughly chopped
- ½ Teaspoon salt

### Burgers:

- 2 Blocks (8.8 ounces each) gjetost cheese, at room temperature
- 1 Tablespoon canola oil
- ½ Medium yellow onion, finely chopped
- 2 Large eggs
- 2 Tablespoons Worcestershire sauce
- 1 ½ Teaspoons fine smoked salt
- ½ Teaspoon ground white pepper
- ½ Teaspoon allspice
- ½ Teaspoon nutmeg
- 1 1/3 Cups rye crispbread cracker crumbs (crushed to the consistency of panko)
- 2 Pounds ground pork

### Buns:

- 12 Square-shaped slider-sized potato buns
- 5 Tablespoons softened salted butter
- 3 Tablespoons whole grain mustard

## INSTRUCTIONS:

### Jam:

15. In a large skillet over medium heat, add the oil
16. Once hot, add the onions, 1 teaspoon sugar and salt
17. Cook until onions are a deep golden brown, stirring occasionally; this takes about 8-10 minutes

18. Remove from heat and add the rest of the ingredients. Place back over medium heat and bring to a simmer
19. Once simmering, turn heat to medium-high. Cook until a thin jam-like consistency is reached, about 20 minutes
20. Pour jam into a heat-proof bowl; set aside to cool. Jam will thicken further upon cooling

### Cucumbers:

21. Toss all ingredients together in a shallow dish. Cover & chill until serving time.

### Burgers:

22. Preheat a greased gas grill to medium heat
23. Turn each block of cheese onto its side. Using a thin sharp knife, cut each block into 8 slices and set aside
24. In a medium saucepan over medium heat, add the oil
25. Once hot, add the onion. Cook until softened, then set aside to cool for 5 minutes
26. Meanwhile, beat together the eggs, Worcestershire, smoked salt, white pepper, allspice and nutmeg until combined
27. Stir in the cracker crumbs and let stand about 5 minutes
28. Add the onion and pork to the egg mixture and mix gently until combined
29. Lightly press pork mixture into a 13x9 inch baking dish, being careful not to compact
30. Cut into 12 squares, pressing a ½-inch indentation into the center of each square.
31. Use a small spatula to remove burgers. Gently smooth any rough edges with your fingertips
32. Grill burgers covered for 3-5 minutes per side or until internal temperature reaches 160 degrees F, or until desired degree of doneness
33. In the last minute or two of grilling time, top each burger with 1 piece of cheese
34. Replace cover on grill until cheese is warmed through. Reserve remaining 4 cheese slices for another use. Allow burgers to rest for 5 minutes

### Buns and Assembly:

35. Spread cut sides of buns lightly with butter and grill uncovered 1-2 minutes, or until lightly toasted
36. Spread bottoms with mustard
37. Drain cucumbers and add a thin layer over each bottom bun
38. Top with burgers
39. Place about 1 tablespoon of jam over each burger. Replace top buns over sliders