CALIFORNIA ALOHA SLIDERS

- 1 maui onion or onion of choice, sliced thinly
- 2 pineapple rings, canned cut into quarters
- 1 fresh california avocado
- 1/2 tsp cayenne pepper
- 1/2 tsp Sea salt
- 2 Tbsp kikkoman teriyaki sauce
- 1 clove garlic minced
- 1 lb hamburger meat
- Kings Hawaiian Original Hawaiian Sweet Dinner Rolls

1. Combine teriyaki sauce and garlic then mix into hamburger, divide into 8 patties
2. Mash the avocado coarsely and mix with cayenne, pepper, and salt
3. Grill onions in a skillet over low heat until golden brown, about 15 minutes
4. Cook hamburgers over medium-high heat, 2-3 minutes per side
5. Drain and wipe skillet clean
6. Grill pineapple on high heat, 1 minute per side
7. Assemble and enjoy!

ADDITIONAL INFORMATION

Ingredients	1 clove garlic minced, 1 fresh california avocado, 1 lb hamburger meat, 1 maui onion or onion of choice, 1/2 tsp cayenne pepper, 1/2 tsp Sea salt, 2 pineapple rings, 2 Tbsp kikkoman teriyaki sauce, canned cut into quarters, KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls, sliced thinly
Course	Dinner, Entrees, Lunch, Starters
Cuisine	American, Seasonal Summer
Category	Burgers, Sandwiches

Serving Size	1