

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

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