

Spiced Lentil Sliders with Cucumber-Cilantro Raita

1 1/2 cups brown lentils, rinsed
1 tsp turmeric

4 Tbspns unsalted butter
2 tsp. garam masala
1 medium onion, finely chopped
2 Tbsp. ginger garlic paste
2 chilies, seeded and minced
Salt and freshly ground black pepper
1/4 cup plus 2 tablespoons fresh lemon juice
2/3 cup plain, dry bread crumbs
2 large eggs, lightly beaten

1 cup plain yogurt
1/2 cup finely diced peeled cucumber
1/3 cup chopped cilantro
Vegetable oil, for brushing
Boston lettuce leaves, for serving

In a medium saucepan, cover the lentils with 1 inch of water. Add the turmeric and bring to a boil. Simmer over moderately low heat until the lentils are tender and most of the liquid has evaporated, about 25 minutes.

In a small skillet, melt the butter. Add garam masala and cook over moderately high heat until fragrant, about 1 minute. Add the onion, ginger garlic paste and chiles. Season with salt and pepper. Cook over moderate heat, stirring occasionally, until the onion is soft, about 5 minutes. Remove from the heat and add 3 tablespoons of lemon juice, stirring to scrape up the browned bits from the bottom of the skillet.

Add the onion mixture to the lentils along with the bread crumbs and cayenne and season with salt and pepper. Stir in the eggs until blended. Form the lentil mixture into 1/4 cup patties, 2 inches wide and 1/3 inch thick. Let the patties stand for 10 minutes.

In a bowl, stir the yogurt with the remaining 3 tablespoons of lemon juice. Stir in the cucumbers and cilantro and season the raita with salt and pepper.

Light a grill. Brush the lentil patties on both sides with oil and grill over moderate heat until grill marks form and the patties are heated through, about 3 minutes per side. Serve the lentil patties wrapped in the lettuce leaves and pass the raita at the table.

Paneer and Corn Sliders

4 mini buns
4 tbsp mayonnaise

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1 tomato, thinly sliced
1 onion, thinly sliced
1/2 cup shredded lettuce
salt and freshly ground black pepper to taste

For the sliders

1/2 c. paneer
1/2 c. corn
1 tsp finely chopped green chillies
2 Tbsp chopped coriander
2 Tbsp bread crumbs
1 Tbsp cornflour
salt to taste
bread crumbs for coating
oil for frying

For serving

French fries

For the Sliders

1. Combine all the ingredients in a bowl and mix well. Divide into 4 equal portions.
2. Shape each portion into a patty.
3. Coat the patty with bread crumbs.
4. Heat oil and saute the patties till they are golden brown.
5. Drain on absorbent paper and keep aside.

Easy Summertime Pickles: Place 2 cups thinly sliced cucumbers and 1/2 cup thinly sliced sweet onion in medium glass bowl. Set aside. Mix 1 cup cider vinegar, 1/2 cup sugar, and 1 teaspoon each Celery Seed, Mustard Seed and non-iodized salt in medium saucepan. Bring to boil on medium-high heat, stirring to dissolve sugar and salt. Reduce heat to low; simmer 5 minutes. Pour hot liquid and spices over cucumbers and onions. Cool slightly. Cover. Refrigerate at least 2 hours before serving. Store in tightly covered container in refrigerator up to 2 months.

Pulled Chicken Sliders

1/2 cup ketchup
1 tablespoon dark brown sugar
1 tablespoon cider vinegar
1 teaspoon chili sauce
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon dry mustard
1/2 teaspoon smoked paprika
1/2 teaspoon ground cumin
1/8 teaspoon ground allspice
2 cups shredded skinless, boneless rotisserie chicken

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8 mini buns
8 pickle chips

Combine first 10 ingredients in a small saucepan over medium heat. Bring to a simmer; cook 3 minutes or until slightly thick, stirring occasionally. Add chicken to ketchup mixture; stir to combine. Cook 2 minutes or until chicken is thoroughly heated.

Spoon chicken mixture on bottom half of each bun; top each with Cole slaw, 1 pickle chip and top half of bun.

My Mom's Best Coleslaw

1 Carrot, grated
Half a small Cabbage, grated
1/2 Small Onion, grated

Mix with mayo and season with s & p.

Tasty Tuna Sliders

1 (6 ounce) can tuna, drained	1/2 teaspoon dried dill weed
1 egg	1/4 teaspoon salt
1/2 cup oats	1/8 teaspoon ground black pepper
1/3 cup minced onion	1 dash hot pepper sauce
1/4 cup minced celery	1 dash Worcestershire sauce
1/4 cup minced red bell pepper	4 hamburger buns
1/4 cup mayonnaise	1 tomato, sliced
1 tablespoon chili sauce	4 leaves of lettuce (optional)

1. Combine tuna, egg, oats, onion, celery, red bell pepper, mayonnaise, chili sauce, dill, salt, pepper, hot pepper sauce and Worcestershire sauce. Mix well. Shape into 4 patties (mixture will be very soft and delicate). Refrigerate for 30 minutes to make the patties easier to handle, if desired.
2. Coat a non-stick skillet with cooking spray; fry tuna patties for about 3 to 4 minutes per side, or until cooked through. These are fragile, so be careful when turning them.