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## ***Bombay Sliders***

*Recipe courtesy of 3/07 Bon Appetit magazine*

Dinner rolls work well as buns for these mini burgers. Allow three burgers per person and top with tomato, red onion, and cucumber slices.

Makes 4 servings (3 burgers each).

1 cup mayonnaise, divided (I used 1/2 cup mayo)  
6 1/4 teaspoons curry powder, divided (I used 3-1/2 teaspoons)  
1 1/2 tablespoons plain yogurt (I used 3/4 tablespoon)  
1 1/2 tablespoons ketchup (I used 3/4 tablespoon)  
1 garlic clove, minced

2 pounds ground turkey  
6 tablespoons chopped fresh cilantro  
1/4 cup minced green onions  
2 tablespoons minced peeled fresh ginger (I used 1 tablespoon ginger paste)  
2 teaspoons ground cumin  
3/4 teaspoon hot chili powder or Hungarian hot paprika  
1 teaspoon salt

1 tablespoon olive oil  
12 small dinner rolls, cut horizontally in half, lightly toasted preparation

Mix 3/4 cup mayonnaise, 2 1/4 teaspoons curry powder, and next 3 ingredients in small bowl for sauce. Let stand at room temperature while preparing sliders.

Place turkey, next 6 ingredients, remaining 1/4 cup mayonnaise, and 4 teaspoons curry powder in large bowl. Mix with fork or hands just until blended (do not overmix). Divide mixture into 12 equal portions. Using wet hands, form each portion into patty about 1/2 inch thick.

Preheat broiler or heat 1 tablespoon oil in heavy large skillet over medium-high heat. If broiling patties, brush rimmed baking sheet with 1 tablespoon oil and arrange patties on sheet. Broil (or cover patties in skillet and cook in batches) until cooked through, pressing patties down lightly with spatula before turning over, about 3 minutes per side (or 4 minutes per side if

cooking in skillet).

Place patties on bottom halves of rolls. Top each patty with sauce. Cover with roll tops. Place 3 sliders on each of 4 plates and serve.

*Sweetnicks' Notes:* I roughly halved the sauce ingredients and still had plenty leftover.