

Black Bean Sliders

[Kurt Von Kahle of Kurt's Kitchen](#)

From the Yale Appliance + Lighting Chef Series

Recipe for 8 mini patties

Ingredients:

- 1 (15 oz) can of black beans, drained
- 1 Tsp Garam Masala or allspice
- 2 cloves of garlic
- 3 scallions, ends removed, loose chop
- 1 tsp Saracha
- 1/2 of a green bell pepper, small dice
- 2 tbs grape seed or canola oil
- juice from 1/2 lime
- Salt & pepper to taste

Method:

1. In a food processor, add garlic, scallions, green pepper and 1/2 of the blackbeans, pulse to blend.
2. Add spices, saracha and lime juice, and pulse to blend and place mixture into a mixing bowl with remaining black beans.
3. Combine and form even sized small patties and place on a platter into freezer for 10 minutes.
4. Turn on hood over stove top, place a large skillet over a medium-high heat.
5. When pan is hot add oil and spread it evenly over pan.
6. Place the patties into pan, but don't crowd them.
7. Turn over after 5 minutes then cook for additional 2 minutes.
8. Serve on a potato roll or small biscuit with sauce and a sweet pickle.

Sauce:

- 1 small container plain yoghurt
- 1 tsp prepared wasabi
- juice from lime wedge
- 1/4 bunch fresh cilantro, chopped
- 1 table spoon honey or agave nectar
- Salt, pinch

Combine the above ingredients, refrigerate until service. Place small dollop on top of each black bean burger.