



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Reindeer Sloppy Joe Sliders

Ingredients

- 1 pound ground turkey
- 1 cup ketchup
- 1/4 cup water
- 2 tablespoons brown sugar
- 2 teaspoons brown mustard
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 4 King's Hawaiian rolls, split

Decorating Ingredients

- cherry tomatoes • black olives • white sliced cheese • raisins • pretzel twists

Directions

1. In a large saucepan, cook turkey over medium heat until no longer pink, drain. Stir in the ketchup, water, Worcestershire sauce, brown sugar, mustard, garlic powder, onion powder, and salt. Bring the mixture to a boil. Reduce heat, cover and simmer for 15-20 minutes.
2. Place your Sloppy Joe Sliders on a platter. Cut the tips off of the black olives & cut the tomato in half. Place the tomato half on the reindeer in the front (Rudolph). Place the black olive tips on the other rolls for reindeer noses using a toothpick to secure if needed.
3. Cut out small circles from the white cheese slice using a round icing tip. Place them on the front of the sliders for eyes. Cut raisins in half for the pupils. Break the pretzel twists in half and place them in the top sides for the antlers.

Enjoy!

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