

## Spam & Quail Egg Sliders with Spicy Garlic Aioli

<http://unihomemaker.com/2013/05/12/spam-quail-egg-sliders-with-spicy-garlic-aioli/>

### *Ingredients:*

- 6 dinner rolls (I used Hawaiian sweet rolls)
- 3 slices of Spam, cut about 1" thick then halved
- olive oil for cooking
- 6 quail eggs

### Spicy Garlic Aioli:

- 1 cup of mayonnaise
- 1 tablespoon of Sriracha
- 1 clove of garlic, grated
- juice from 1/2 a lime

### *Preparation:*

Split the dinner rolls in half horizontally and set them aside.

In medium skillet over medium high heat, drizzle a little olive oil and add Spam. Brown both sides, about 2-3 minutes each side. Remove from heat and place each Spam slices on the bottom half of each roll. In the same skillet over medium low heat, gently crack the quail egg into the pan (you might want to crack it into a small bowl first in case any shells fall in the egg). Cook until the egg whites are set and brown around the edges, about 1-2 minutes. Remove from heat and place each egg on top of the each Spam slices.

For the aioli: Combine mayonnaise, Sriracha, garlic and lime juice. Stir to combine.

Slather the aioli on the top half of the bun and place it on top of the egg and serve.