

Making it delicious

SLIDERS



Ingredients

- 1 lb. ground beef*
- 8 slider buns*
- 4 slices American cheese*
- 1 tsp. salt
- 1/2 tsp. black pepper

Burger Sauce:

- 1/4 cup mayo
- 2 Tbsp. ketchup
- 1 tsp. sweet relish
- 1 tsp. vinegar
- 1 tsp. sugar
- 1 tsp. pepper

*For 12 sliders, use 1 1/2 lb. of ground beef, 12 buns and 6 slices of cheese



Instructions

- In a small bowl, mix together the sauce ingredients and set aside.
- Stack the slices of cheese and cut them into quarters. Each slider will get two small squares.
- Form the meat into 8 equal-sized balls and set them on a baking sheet.
- Flatten into 4-inch circles using your hands, or use a cut-open ziplock bag to press them flat, setting the ball of meat in between the two halves of the bag and pressing with a firm, flat object, such as a pie plate. Set the flattened patties back on the baking sheet.
- Sprinkle both sides of the patties with salt and pepper.
- Heat a large pan over medium heat.
- While waiting for the pan to heat up, spread the bottom halves of the slider buns with sauce.
- When a drop of water sizzles when it hits the pan, the pan is hot enough.
- Lay half of the patties in the pan. Cook for 2 minutes and then flip them. Place cheese and a bun top onto each slider.
- Add 2 Tbsp. of water into the pan and quickly put the lid on. Let steam for 90 seconds.
- Transfer the hot sliders onto the bun bottoms, then repeat the cooking process with the remaining patties.

Recipe adapted from www.americastestkitchen.com "How to Make the Best Sliders"

SERVINGS: 4 | PREP TIME: 30 MIN