

MINI SLIDERS WITH SMOKY CHEDDAR

INGREDIENTS

Cheese Mixture

- 8 ounces extra-sharp cheddar cheese, shredded
- 1 tsp. smoked paprika (can sub. 1 chipotle chopped and 1 tsp. adobo)
- 2 green onions, finely chopped, white and green portions
- 1 tsp. kosher salt
- 1/4 tsp. cayenne pepper
- 1/2 tsp. freshly ground black pepper

Burgers

- 3 lb. ground beef
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 4 tbsp. mayonnaise
- 24 Parker House rolls, warmed in foil, then cut in half
- Ketchup or sliced Roma tomatoes as optional garnish

PREPARATION

Prep/Cook time: 30 minutes for prep and 10 minutes to cook.

Difficulty: Easy

Makes: 24 sliders

Preheat oven to 375°F.

Prepare Cheese: In a medium bowl, combine cheese, smoked paprika, green onions, salt, cayenne and black pepper. Refrigerate until ready to use.

Mix and Form Patties: In another medium bowl, combine ground beef, salt and pepper. Stir in mayonnaise until incorporated. Divide mixture into 24 equal portions. Gently form into 2-inch patties. Using your thumb, make a small dimple in the middle of the patty. Place on a lightly oiled baking sheet.

Cook Burgers: Heat a nonstick grill pan over medium-high heat. Working in batches, sear burgers 2 minutes on one side only, then transfer them cooked side up to a sheet pan. Once all have been seared, transfer to the oven to finish cooking, about 4 minutes for medium rare. Drain off grease from the pan into a small metal bowl so patties are not cooking in oil.

Spoon 1 heaping tbsp. cheese mixture onto burgers. Return to oven and cook 1-2 minutes more or until done to your liking. Transfer sliders to warmed rolls. Garnish with tomatoes or ketchup. Serve immediately.

For kids:

- Eliminate the smoked paprika and green onions.

For leftovers:

- Crumble up cooked sliders for beef tacos.

Simple substitutions:

- Substitute 1/4 tsp. cayenne for smoked paprika or 1 tsp. chili powder or 1 chipotle in adobo (seeds removed and chopped finely).

Healthier Options:

- Use ground turkey or chicken.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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