

Sliders

Courses: Main Dish

Categories: Beef

Ingredients

1/2 cup dried onion flakes

2 pounds ground chuck- 80/20 ground beef

1/2 tsp seasoned salt

6 slices cheddar cheese

24 small party rolls

24 dill pickle slices

Directions

Evenly spread the onions on the bottom of a 9x13 inch baking dish. Gently press the ground beef on top of the onion flakes. Press evenly making one giant patty. Sprinkle with seasoned salt. Bake in a 400 degree oven for 20 minutes. Using a paper towel, pat the excess grease from the top of the patty. Top with cheddar cheese, return to oven for 2 more minutes. Remove from oven, let set 5 minutes then cut into 24 patties. Slice open and separate each party roll. Place bottom of rolls on a large platter. Using a spatula lift patty with onion layer onto each bun bottom. Top each slider with a pickle slice then the bun lid. Serve immediately. Makes 24 Sliders.

Notes

I store these upside-down in an airtight container in the refrigerator. This will prevent the bottom bun from getting soggy from the onion layer. To reheat, place a few on a microwave safe plate and heat in the microwave for 20 seconds then 5 second increments after that until warm through.