



# Cheeseburger Sliders *(Adapted from The Cookie Rookie.com)*

## Ingredients

### For the Cheeseburgers

- 2 pounds Carson Valley Meats ground beef
- 2 teaspoons garlic powder
- 1 teaspoon kosher salt
- 2 teaspoons ground black pepper
- 1 tablespoon olive oil
- ½ white onion, diced
- 12 slider-sized Hawaiian rolls
- 12 (¾-ounce) cheese slices

### For the Glaze (Optional)

- ¼ cup unsalted butter
- ½ teaspoon kosher salt
- 2 tablespoons brown sugar
- 3 teaspoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- ½ tablespoon sesame seeds

## Method

Preheat oven to 350°F

Combine the beef and spices in a bowl.

Press the beef into the bottom of a 9×13-inch baking dish into a flat and even layer.

Bake for 20 minutes. Drain the liquid and set aside.

In a large skillet set over medium-high heat add the olive oil. Add in the diced onion and stir to coat. Cook until onion is translucent and fragrant. Drain excess oil fully and set aside.

Slice the rolls in half lengthwise. Place the bottom half in the same baking dish.

Top the bottom half of the rolls with the cooked beef, then the onions, then slices of cheese in a single layer. Top with the top half of the rolls.

OPTIONAL GLAZE: In a small bowl combine the melted butter and all other ingredients for the butter topping. Brush the tops of the rolls liberally with melted butter (or pour it over) mixture and sprinkle the sesame seeds on top.

Bake 20 minutes, or until the bread is toasted and the cheese is melty.

Slice into individual sliders and serve hot. Enjoy!

