

Sliders - Juicy Mini Burgers for Party Nights

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Servings: 6-8 sliders

Cuisine: American

Course: Snack / Party Food

Ingredients:

- 1 lb (450g) ground beef
- 6-8 slider buns
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp garlic powder
- 4 slices cheddar cheese (or cheese of choice)
- Lettuce leaves
- Tomato slices
- Pickles
- Ketchup, mustard, and mayo (optional)
- 1 tbsp olive oil or butter (for buns)

Instructions:

1. Preheat oven to 375°F (190°C).
2. Season ground beef with salt, pepper, and garlic powder.
3. Form small patties (about 2-3 inches in diameter).
4. Heat a skillet over medium heat, cook patties 3-4 minutes per side until desired doneness.
5. During the last minute of cooking, place cheese on patties to melt.
6. Lightly toast slider buns in oven or skillet with olive oil or butter.
7. Assemble sliders: bottom bun, patty with melted cheese, lettuce, tomato, pickles, condiments, top bun.
8. Serve immediately while warm, ideal for parties or game nights.

Tips:

- Add caramelized onions or crispy bacon for extra flavor.
- Mini brioche buns elevate the presentation.

Nutrition (per slider approx.):

- Calories: 220
- Protein: 14g
- Fat: 12g
- Carbs: 15g
- Fiber: 1g