JANE SMITH LIFESTYLE

Game Day Cheeseburger Sliders

Prep: 15 min | Cook: 20 min | Serves: 12 sliders



Juicy, cheesy little burgers baked together on soft Hawaiian rolls for easy game-day serving.

Ingredients

- 1 lb ground beef
- 1/2 tsp garlic powder
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 12 Hawaiian rolls
- 6 slices cheddar cheese
- 1/4 cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp yellow mustard
- 2 tbsp melted butter
- 1 tsp sesame seeds
- Optional: pickles and finely shredded lettuce

Directions

1. Heat oven to 350°F.
2. Brown beef in a skillet with garlic powder, salt and pepper; drain excess fat.
3. Without separating the rolls, slice the entire slab horizontally. Place bottoms in a baking dish.
4. Spread lightly with mayonnaise, then layer beef and cheese. Add ketchup and mustard and replace the roll tops.
5. Brush with melted butter and sprinkle with sesame seeds.

6. Cover loosely with foil and bake 10 minutes; uncover and bake another 5–7 minutes until golden and melted. Cut into individual sliders.

Jane's Note

Assemble them before kickoff and refrigerate. Bake when everyone is ready to eat.

Storage: Refrigerate leftovers promptly in a covered container.

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