Slider Squad

Mini cheeseburgers, potato wedges, pickles and the favorite sauces.



SERVES

6-8 as a snack spread

PREP

20 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 12 slider buns
- 1 1/2 lb ground beef
- 3/4 tsp kosher salt
- 1/4 tsp black pepper
- 6 slices cheddar, halved
- 1 lb frozen potato wedges
- 1 cup dill pickle chips
- 1/2 cup ketchup
- 1/2 cup mustard
- 2 cups celery sticks

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How to Assemble

1. Bake potato wedges according to package directions.

2. Shape beef into 12 small patties and season with salt and pepper. Cook in batches in a skillet over medium-high heat until the centers reach 160 F. Add cheddar to melt.

3. Fill buns with burgers. Arrange on a platter beside bowls of ketchup, mustard and pickles.

4. Add hot potato wedges and celery sticks. Serve immediately.

Jane's Note

Cook small burgers just until they reach the safe temperature so they stay juicy.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.