



Garden Fresh Farm Recipes

Cheeseburger Sliders

Sliders are an awesome easy football food idea for game day. Sliders are a crowd favorite. Cheeseburger Sliders baked in the oven are a deliciously easy way to feed that hungry crowd!

Servings: 12

Ingredients:

- 2 pounds ground beef
- 2 teaspoons salt
- 2 teaspoons pepper
- 2 teaspoons garlic powder
- ½ white onion, diced
- 6 slices cheddar
- 6 slices of cooked bacon (optional)
- 12-pack of dinner rolls or Hawaiian sweet rolls
- 2 tablespoons melted butter
- 1 tablespoon sesame seeds

Directions:

Preheat oven to 350°F/175°C.

Combine the beef, salt, pepper, and garlic powder in a 9x13 baking tray, mixing thoroughly and pressing it in a flat, even layer. Bake for 20 minutes. Set aside the cooked beef and drain the liquid.

Slice the rolls in half lengthwise. Place the bottom half on the same 9x13 baking tray. Place the cooked beef layer on the rolls, followed by the onions, cheddar cheese and bacon.

Place the remaining half of the rolls on top. Brush the top of the rolls with the butter and sprinkle the sesame seeds on top. Bake for 20 minutes.

Slice, then serve!