



Cheesy Beef Sliders

Description

ingredients

For sliders:

- 1 kilo of minced meat
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Pepper and salt to taste
- 12 Hawaiian sweet rolls
- 12 slices cheddar cheese (or cheese of your choice)
- 1/2 green bell pepper, chopped (optional)

For the Butter Topping:

- 1/2 cup butter, melted
- 1 teaspoon poppy seeds
- 1 teaspoon dried chopped onion
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder

Instructions:

Preheating the Oven: Preheat your oven to 350°F (175°C).

Cook the Beef: In a skillet over medium heat, cook the ground beef with garlic powder, onion powder, salt, and pepper. Break the beef into pieces while it cooks until browned and no longer pink. Drain off excess oil and add chopped bell pepper, if using.

Prepare the Sliders: Cut the Hawaiian rolls in half without separating them, creating a top and bottom plate. Place the bottom half on a baking tray.

Layer Ingredients: Spread cooked beef evenly on bottom plate of rolls. Place a layer of cheese slices on top of the beef. Place the top halves of the rolls on top.

Make the Butter: Combine melted butter, poppy seeds, dried minced onion, Worcestershire sauce, and garlic powder. Brush this mixture onto the tops of the rolls.

Baking: Cover the sliders with foil and bake for 15 minutes. Remove foil and bake for another 5-10

minutes or until tops are golden brown and cheese is melted.

Serve: Let the sliders cool for a few minutes, then cut into individual portions and enjoy hot and gooey!

Category

1. Uncategorized

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