

Super-Duper Sliders

These little bitty burgers pack big flavor and are perfect for little hands or, for an appetizer at a party, or afterschool snack. The best part about these burgers is that you can cook up to 20 at a time in under 10 minutes! When you have a hungry bunch, our mini sliders are a real crowd pleaser. These burgers pair great with our tangy secret sauce (recipe follows). Find more recipes as well as crafts, and activities for kids at: www.Kidfunideas.com



Ingredients:

- 1 pound ground beef (we used lean organic beef)
- 2 small shallot, minced
- ½ tsp garlic powder
- 1 tsp Kosher salt
- ¼ tsp pepper
- 2 Tablespoon measuring cup
- 1 Sheet tray
- 1 cooling rack
- Melting cheese of your choice (we used Kraft singles and Havarti)
- Small dinner rolls (20 per pound of meat)

Directions:

1. Preheat your oven to 375 degrees. We used our oven on the convection setting. If your oven does not have this feature, increase the temperature to 400 degrees.
2. Take your cooling rack and place it on top of the sheet tray. You will be cooking your burgers on top of this rack. This will prevent your burgers from becoming too greasy. For easy cleanup, line your sheet tray with foil before placing the rack on top.
3. Place your hamburger in a bowl and add your finely minced shallot. Add the salt, pepper and garlic powder. Combine all the ingredients but do not over mix your meat or it will become tough.





4. Using the 2 Tablespoon measuring cup, scoop up the meat mixture and turn it out onto some wax paper on a cutting board. Flatten your patty and place it onto the rack. It is important to measure out the meat so that when they go into the oven they all

cook at the same rate. Continue measuring and forming your patties until the meat is gone. It should make approximately 20 patties.

5. Once you have all your patties formed, place your tray of patties into the oven on the center rack. Set the timer for 4 minutes and let them cook. While your burgers are cooking, slice your cheese and set it aside.



6. After 4 minutes, remove the tray of patties from the oven, flip them over, top with the cheese and place them back in the oven for 4 more minutes. This should cook your burgers to medium. If you like a more well- done burger, leave them in the oven for 5 minutes.

7. While your burgers are finishing cooking, cut your rolls in half and place them nearby.

Once your burgers are finished cooking, place one burger on each roll and serve. I like to let everyone put their own toppings on the burgers because some like them loaded and others like them plain. Our Secret sauce is a big hit with



these burgers. Here's the recipe:

Secret Sauce

- 1 Cup Mayo
- 3 Tablespoons yellow mustard
- ½ cup Ketchup
- ½ cup sweet pickle relish
- 1 Tablespoon Worcestershire sauce
- ¼ tsp garlic powder
- ¼ tsp onion powder

Mix all the ingredients in a small bowl. This can be made well ahead of time and stored in a plastic container.

