

# GROUND BEEF SLIDERS



## Ingredients:

- 2 pounds ground beef
- 1 (1.25 oz.) packet beefy onion soup mix
- 1/2 cup mayonnaise
- 2 cups cheddar or colby jack cheese, shredded
- 24 dinner rolls (I usually use the “savory butter” Hawaiian sweet rolls or Artesano)
- 1/4 cup melted butter, optional
- Garlic powder, optional
- Dill relish and yellow mustard for serving, optional



## Instructions:

1. Preheat the oven to 350°.
2. Cover a large baking sheet with foil and then spray the foil with cooking spray. Set aside.
3. Brown the ground beef in a large skillet with the onion soup mix. Drain if needed.
4. Remove from heat and add the mayonnaise and cheese. Stir to combine.
5. Cut the dinner rolls in half (it's easiest to cut them as a slab, not one by one). A serrated knife works best.
6. Place the bottom half of the rolls on the prepared baking sheet. Spread the ground beef mixture on the top of the bottom half of the rolls. Place the tops of the rolls on top of the meat mixture to complete the sandwich.
7. Spray another sheet of foil with cooking spray and cover the rolls.
8. Bake for 25-30 minutes.
9. Add yellow mustard and dill relish

Recipe presented by: Deborah Anderson



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