

KITCHENART

THE STORE FOR COOKS

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French Onion Sliders

Makes 20 sliders

Make a stack of sliders when it's time for the big game! This slider recipe features French Onion Sliders -- a savory blend of seasoned ground beef, caramelized onions, and a mixture of Swiss and/or Gruyère cheeses - perfect for feeding friends, family, and fans!

Ingredients:

2 tablespoons butter
2 large sweet onions, sliced pole to pole
1 teaspoon honey
2 pounds ground beef
1/2 tablespoon Worcestershire sauce
1/2 teaspoon dried thyme leaves
1/2 teaspoon Kosher salt
1/4 teaspoon black pepper

20 slider buns
12 oz Gruyère cheese (or Swiss, or a
combo of the two), grated

For brushing on top of buns:

4 tablespoons butter, melted
1/2 teaspoon Worcestershire
1/2 teaspoon garlic powder
1/2 teaspoon salt

Directions:

(1) Caramelize the onions by melting 2 tablespoons of butter, and sautéing the onion slices by cooking over medium-low heat for about 45 minutes, stirring occasionally, or until the onions have turned a lovely caramel brown. Drizzle a teaspoon of honey to the sautéed onions, and stir. Remove from the heat and set aside.

(2) Cook the ground beef in a large skillet, crumbling and stirring as you cook until all the meat has browned, and any pinkness is gone. Season with the Worcestershire sauce, thyme, kosher salt, and pepper.

(3) Arrange the bottom buns closely together in a large roasting pan. Broil until the bottom buns are toasted to a golden brown.

(4) Layer the ground beef on the bottom buns. Then top with the caramelized onions, and then the grated cheese. Place the bun tops on top of the stack.

(5) Using a pastry brush, brush the bun tops with the melted butter mixture.

(6) Bake at 350°F for 25-30 minutes, or until the cheese has melted and the bun tops are slightly browned.