

SOUNDS
DELICIOUS
With
CARNIE WILSON

Cheesy Sloppy Sliders



Makes 24

Ingredients

- 2 lbs ground beef (80% or 85%)
- $\frac{3}{4}$ teaspoon Lawry's Seasoning
- $\frac{1}{2}$ teaspoon kosher or sea salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ medium yellow onion, minced

½ small jalapeno pepper, seeds removed and minced
3 baby dill pickles (or about 1/3 cup), minced
½ cup plus 2 tablespoons ketchup
¼ cup mustard
2 tablespoons mayonnaise
24 slices of thick deli style American cheese
24 *King's Hawaiian* slider buns, sliced in half

Recipe Directions

1. Preheat oven to 350°F.
2. Line two cookie sheets with foil.
3. Heat a large skillet over medium heat. Once hot, add ground beef, breaking it up into very small bits and cooking until browned. Drain the fat in a colander and add meat back to the skillet.
4. Add the Lawry's, salt, pepper, onion, jalapeno, pickles, ketchup, mustard, mayo and mix very well. Cook for about 5 minutes on medium-low, stirring often and continuing to break up meat until all cooked, hot and very well combined. If it looks a bit dry, add just a touch of hot water. Once cooked, remove from heat.
5. Place the bottom halves of the sliced buns in rows on the cookie sheet.
6. Fold the cheese in half, then half again, and place two of those pieces stacked on the bottom slice of bread.
7. With a slotted spoon (the holes allow excess grease to drip out), spoon about two tablespoons of meat filling on each bun. Top with the other double slice of cheese half on top of the meat mixture. Now, place the top half of the buns on each one. Press each one down a bit.
8. Spray a couple pieces of foil then place very loosely on top of the pans, "tenting" the entire cookie tray making sure it is not touching the sliders, if possible.
9. Bake for 7-10 minutes, or until hot and the cheese is fully melted.
10. Serve right away!!! Keep warm with the foil tented over if waiting a few minutes.

