

Cooktop Cove: These one-pan burger sliders will be the star of your next party

By Kayla Dalsfoist

As much as we love cooking, the mountains of dishes to wash afterward can be a nightmare. Luckily, these one-pan sliders are as easy to make (and eat!) as they are to clean up afterward.

A prime example of efficient cooking, these diminutive yet delectable mini-burgers streamline the preparation and cleaning process. Simply by condensing a few steps, the typically arduous task of forming each and every little patty becomes a breeze.

Ingredients

1 pound of ground beef
1 cup of breadcrumbs
1 cup of diced onions
1 tablespoon of salt
6 slices of American cheese (or any other type of cheese you prefer)
12 mini slider buns
condiments of your choice, such as lettuce, tomatoes, onions, bacon, mushrooms, etc.

Directions

1. To begin, combine the ground beef, breadcrumbs, onions, and salt in a bowl. For this step, it's best to use your hands to work all the ingredients together.
2. Next, line a 9-by-13-inch baking sheet with parchment paper, then gently press the meat onto it in an even layer. Not only does the parchment paper prevent the beef from sticking to the pan, but it also makes cleanup easier.
3. Bake the giant patty for 30 minutes at 400 degrees.
4. Then, lay the cheese of your choice over the beef. Do your best to ensure every inch is covered. Once you're satisfied with how it looks, stick the whole thing back in the oven for about 2 minutes or until the cheese is melted to your satisfaction.
5. Slice into 2-inch squares, then carefully place them into their buns.
6. Lastly, top with your favorite condiments and serve!

For a full step-by-step demonstration on how to make these lip-smackingly-good sliders, check out the video below. Be sure to **SHARE** this recipe with your friends!

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