

FUNYUNS® Sliders

Ingredients

- 2 oz (about 3 cups) FUNYUNS® Onion Flavored Rings
- 1 lb lean ground beef
- 1/2 cup shredded mild cheddar cheese
- 1 tsp chili powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 cup barbecue sauce
- 1/4 cup mayonnaise
- 4 tsp Dijon mustard
- 1 tbsp vegetable oil
- 6 slices American cheese, halved and folded
- 2 tbsp butter, softened
- 12 slider buns, split
- 24 slices bread-and-butter pickles

How to make it

1. Preheat broiler. Line baking sheet with foil.
2. Reserve 12 whole FUNYUNS® Onion Flavored Rings for garnishing.
3. In food processor, grind remaining FUNYUNS® until they resemble breadcrumbs (makes about 3/4 cup crushed).
4. In medium bowl, stir together beef, crushed FUNYUNS®, cheddar cheese, chili powder, salt and pepper until combined. Divide into 12 portions. Shape each into 1/2-inch-thick patty.
5. In small bowl, stir together barbecue sauce, mayonnaise and mustard until blended.
6. Heat large skillet or griddle over medium-high heat. Brush with oil. Cook patties, in batches if needed and flipping once, for 6 to 10 minutes or until golden brown, cooked through and no longer pink, and an instant-read thermometer registers 160°F when inserted into thickest part



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	4-6

Made with



FUNYUNS® Onion Flavored Rings

of patty.

7. Top each burger with folded halved American cheese slice. Cook for 30 to 60 seconds or until cheese has started to melt.
8. Meanwhile, butter cut sides of slider buns and arrange, cut side up, on prepared baking sheet.
9. Broil for 1 to 2 minutes or until buns are golden and toasted.
10. Assemble burgers in buns. Top with barbecue sauce mixture, pickles and reserved FUNYUNS® Onion Flavored Rings.