



Cheeseburgers

Cooper® 5 Step, Easy Peasy Hamburger Sliders That'll Blow Your Mind



SLICE



Serves: 6

Ingredients

- 2 1/4 pounds ground beef*
- 3 tablespoons spicy brown mustard
- 3 tablespoons finely chopped flat-leaf parsley
- 2 tablespoons finely chopped fresh thyme
- 2 teaspoons extra-virgin olive oil
- Salt and pepper to taste
- 6 sandwich-size rolls
- Cooper® Sharp cheese (any variety), sliced
- Kosher or another coarse salt, for sprinkling
- Dill pickle slices
- 1 romaine heart, chopped
- Red onion, thinly sliced
- Beefsteak tomato, sliced
- Mayonnaise

Directions

1. Preheat oven to 325°F.
2. In a large bowl, combine the ground beef, mustard, parsley, and thyme. Season with salt and pepper. Form into 6 patties (thinner at the center for even cooking). In a large skillet, heat the olive oil on medium-high. Place the patties into the skillet and cook, turning once, about 10 minutes or until cooked all the way through. During the last few minutes of cooking, add the Cooper® cheese and cover to melt.
3. While the patties are cooking, brush the tops of the rolls with water, then sprinkle with kosher salt. Place rolls on a baking sheet and bake until heated through, about 3 minutes. Remove from the oven and split the rolls.

4. ASSEMBLE YOUR SLIDERS:

Divide the patties among the roll bottoms. Add pickles, lettuce, onion, tomato (seasoned with salt and pepper), and mayonnaise. Complete with the roll tops and serve.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.