



Cheeseburgers

Cooper® Cheese Crunch Burger Sliders



SLICE



Serves: 4

Ingredients

- 1 1/2 pounds ground beef*
- 8 slices Cooper® Sharp White cheese
- 8 slider burger rolls
- Kettle-cooked potato chips, plain or your favorite flavor
- 16 hamburger pickle chips
- 1 small onion, sliced
- 1 small tomato, sliced
- Salt and pepper to taste

Directions

1. Light your grill or preheat a medium frying pan.
2. Cut each slice of Cooper® cheese in half to make 16 slider-sized slices (try saying that 10 times fast).
3. Divide the ground beef into 8 individual portions and shape into patties. Lightly season your slider patties with salt and pepper.
4. Grill or fry slider patties to your desired doneness. While your sliders are still on the heat, layer 1 slice of Cooper® cheese on top of the patty. Top the Cooper® cheese with a few equal-size potato chips for each slider. Remove from heat once cheese is slightly melted. Set slider patties aside, keeping them warm.

5. ASSEMBLE YOUR SLIDERS:

Slice the rolls. Place the bottom half of the roll on a work surface and top with a tomato slice, onion, and 2 pickle chips. Cap off the fixings with a slice of Cooper® cheese. Carefully place one of your prepared crunch burger patties on top, then cap off the slider with the top of the roll. Repeat for all 8 Crunch Burger Sliders.

6. Gather your friends and enjoy!

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