



# SMASH BURGER SLIDERS

## INGREDIENTS

2 lbs 80% Lean Ground Beef  
2 1/2 TBSP Steak It Easy Seasoning  
12 Slider Mini-Buns  
6 Slices Cheddar Cheese, halved  
1/2 Red Onion, thinly sliced

### Fixings:

Lettuce  
Tomatoes  
Ketchup  
Mustard  
Mayonnaise

SERVINGS: 12 SLIDERS

## INSTRUCTIONS

1. In a large bowl, season the cold ground beef and work through with your hands.
  2. Roll into 2" balls (about half the size of regular burger patties).
  3. In a heavy skillet set to medium-high heat, place balls onto skillet (depending on skillet size, you might only be able to do 2 at a time.)
  4. Immediately place wax paper on top of meat and SMASH with small skillet or metal bowl. You want to flatten as much as possible without tearing the patty.
  5. Remove paper and flip over.
  6. Immediately place onions (if using) and halved cheese slices on each patty.
  7. Cover skillet and allow to cook for 2-3 minutes.
  8. Pull patties off heat and place in buns. Fix to your liking.
- Serve with potato salad, chips or french fries.

