

Father's Day Celebration

<http://butcherblockco.com/blog/fathers-day-sliders/>

Recipe courtesy of Chef J Whiting

Sliders

- 2 lb. ground beef
- ½ white or yellow onion, finely chopped
- 4 TBS butter
- 12 small buns or soft dinner rolls, sliced
- 3 slices of American cheese, cut into quarters
- Ketchup
- Mustard
- Dill pickles, sliced
- Salt & Pepper



Roll the beef flat until it is about 1/4" thick. Cut into 12 squares and season with salt & pepper. Melt the butter in a large sauté pan.

Add the onions and cook until they begin to turn translucent.

Place the beef patties on top of the onions, place a slice of cheese on each one and cover.

Cook for 4-5 minutes. Don't crowd the pan; if you need to cook the burgers in batches you can reuse the onions a couple times.

Sprinkle the onions over the buns. Place a patty on the onions, top with condiments and pickles, put the other half of the bun on last. You know, build a burger!

You can get away with a pound and a half of beef for really thin burgers.

You can double them up, add jalapeno, bacon, etc. Whatever Dad likes!

These also go really well with fries and milkshakes!