

Garlicky Beef Slider, Caramelized Onions, Gruyere Cheese

For the beef:

½ cup Roasted Garlic Cloves (smashed)
2 lbs Ground Beef (chuck)
1 Tbl Worchester Sauce
1 Tbl Salt
1 Tbl Ground Black Pepper
12 each Martin's Potato Slider Rolls

Procedure:

Cut 4 whole garlic bulbs in halve place in a pie tin cut side up. Drizzle with olive oil add ½ cup water. Place in 300 degree preheated oven covered with aluminum foil for 30 to 40 minutes. Let stand at room temperature, squeeze garlic out of bulbs onto a cutting board. Mash and reserve

In a mixing stainless steel bowl add beef, mashed garlic, Worchester, salt and pepper. Make sliders into ½ inch patties 2 inch wide and reserve

For the caramelized onions:

2 each Yellow onions (sliced)
2 Tbl Canola oil
1 tsp salt
½ tsp ground black pepper

Procedure:

In a saute pan heat canola oil and add slice onions, sauté for 6 to 8 minutes until tender and brown, add salt and pepper and reserve.

For the gruyere cheese:

10 slices Gruyere cheese

Procedure:

Cut slices in halve fold over each slice

Assembly:

On a preheated griddle place sliders, griddle to your desired temperature, MR takes about 2 minutes aside

Add sliced Gruyere last minute and melt, top with warm caramelized onions

Smear slider rolls with frenches mustard . place slider with cheese on bottom bun add onions and top with bun.