Caramelized Onion Sliders

Ingredients:

- 2 lbs ground beef
- 9 slices of American cheese
- 1 pack King's Hawaiian rolls
- 2 onions, diced
- 2 tbsp butter (for the onions)
- 2 tbsp butter, melted (for the buns)
- 1/4 c mayonnaise
- 1 tbsp ketchup
- 1 tbsp yellow mustard
- 1 tbsp sweet relish
- dill pickle chips
- burger seasoning of choice (I use Montreal steak seasoning)

Directions:

1. Preheat your oven to 400°F.
2. In a pan over medium-low heat, melt the butter and then add the onions to start caramelizing. Add a pinch of salt and about 1/4 c of water at the beginning. You'll want to stir these every 3-5 minutes. When the water evaporates and you have some slight fond (browning) sticking to your pan, add another splash of water and continue to mix. Keep cooking until the onions are deeply caramelized and sweet, almost jammy in texture. Make sure you keep an eye on them because they can catch and burn quickly.
3. Season your ground beef and form into a rectangle on a baking sheet. Make sure that it's about 1" wider than the bread on each side. Bake until the internal temp reaches 150°F and the top has some color. Remove from the oven and let rest.
4. Mix together the mayo, ketchup, mustard, and relish to make a burger sauce.
5. Without pulling apart individual rolls, slice the rolls in half horizontally, keeping them connected as one large sheet. Layer the bottom half with burger sauce, caramelized onions, the cooked beef, cheese, and pickle chips. Replace the top half of the rolls and brush with melted butter. Place a toothpick through each roll.
6. Put the assembled sliders in the oven for 2-3 minutes until the tops are lightly browned.
7. Remove from the oven, cut into individual sliders, and serve.

Revision #3
Created 6 November 2026 20:30:26 by themanicotti
Updated 7 November 2026 13:24:44 by themanicotti