

VANATEE FARM RECIPES

Ground Beef Sliders

Ingredients

- **1 lb Ground Beef**
- **1 Slice Bread Broken up into small pieces**
- **1-2 Tbs Milk**
- **1-2 tsp Worcestershire Sauce**
- **Favorite Seasoning salt**

Slider Aioli

- **1 cup Thousand Island Dressing**
- **½ cup Mayonnaise**
- **¼ cup Sweet Hot Mustard**
- **Ketchup**

Other Ingredients

- **1 pkg Dinner Rolls in one large sheet, cut in half and toasted (we love Franz Hawaiian Dinner Rolls but others work too!)**
- **Sliced Cheese (Pepper Jack is our favorite)**
- **Bacon, Ham or any other ingredients (we typically use thin sliced deli ham lunch meat)**
- **Lettuce, Tomato, Onion, Pickles ect.**

Directions

- 1. Preheat your oven to 350°F.**
- 2. In large bowl add Bread, Milk, W Sauce, mix until a fairly runny paste is formed. Add ground beef and mix thoroughly.**
- 3. Put ground beef mixture into a 9 x 13 pan, making sure it is level, sprinkle with Seasoning Salt and bake for about an hour.**
- 4. While Ground beef mixture is baking its time to get the rest of your ingredients ready to make sliders! Mix Aioli ingredients together in a small bowl, using additional ketchup to taste if desired. Toast Rolls if desired, then spread some of the Aioli on each side, then begin layering with cheese, ham and other desired ingredients.**

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- 5. Once Ground beef mixture has reached desired doneness, remove from pan and add to toasted buns and serve with Slider Aioli as a dipping sauce. Enjoy!!**

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