



Beef & Queso Sliders

Shopping list:

Meat Department

- 1-pound 93% Lean Ground Beef

Produce

- 1 red onion

Pantry

- ¼ cup dry breadcrumbs
- Salt and Pepper
- Granulated garlic, or garlic powder
- Pickled jalapeno pepper slices
- Dill pickle chips

Dairy

- 1/3 cup heavy whipping cream
- 2 ounces cream cheese
- 1 cup shredded Cheddar cheese

Bakery

- 6-8 King's Hawaiian Pretzel Buns

Liquor

- 1/3 cup light beer

Equipment needed:

- Large bowl to mix Ground Beef
- Small saucepan for queso
- Whisk
- Cutting board and sharp knife
- Measuring spoons and cups
- Grill, nonstick pan, cast-iron pan OR griddle
- Instant read meat thermometer

Beef & Queso Sliders

Total Recipe Time: 35 minutes

Makes 6 to 8 sliders

- 1 pound 93% Lean Ground Beef
- 8 Kings Hawaiian Pretzel Buns
- 1/4 cup dry breadcrumbs
- 1/3 cup heavy cream
- 1/3 cup light beer
- 2 ounces cream cheese
- 1 cup shredded Cheddar cheese
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon granulated garlic
- 1/4 cup pickled jalapeno pepper slices
- 8 red onion slices
- 8 Grillo's® Fresh Classic Dill Pickle Chips

COOKING:

1. Combine Ground Beef, breadcrumbs, garlic, salt and pepper in large bowl, mixing lightly but thoroughly. Lightly shape into six to eight 1/2-inch thick mini-patties. Set aside.
2. In a small pot over medium heat combine cream cheese, beer, shredded cheese, and heavy cream. Wisk mixture until smooth and all the cheese is melted about 10 minutes. Reduce heat to low and keep warm till ready to serve.
3. Place patties on grill over medium, ash-covered coals. Grill, covered, 8 to 9 minutes (over medium heat on preheated gas grill, 9 to 10 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.
 - Burgers could also be pan-fried in a skillet on the stove top or broiled in the oven.
4. Place burgers on top of slider buns. Top with pickles, 1 slice of red onion, 2 jalapenos and 2 Tbsp. beer cheese.

***Nutrition information per serving, 8:** 320 Calories; 153 Calories from fat; 17g Total Fat (8.8 g Saturated Fat; 0.3 g Trans Fat; 0.7 g Polyunsaturated Fat; 4.4 g Monounsaturated Fat;) 79 mg Cholesterol; 892 mg Sodium; 22 g Total Carbohydrate; 0.6 g Dietary Fiber; 6.5 g Total Sugars; 19 g Protein; 5 g Added Sugars; 159.3 mg Calcium; 2.4 mg Iron; 289 mg Potassium; 0.2 mcg Vitamin D; 0.2 mg Riboflavin; 2.8 mg NE Niacin; 0.2 mg Vitamin B₆; 1.3 mcg Vitamin B₁₂; 176 mg Phosphorus; 3.4 mg Zinc; 15 mcg Selenium; 44.6 mg Choline. This recipe is an excellent source of Protein, Vitamin B₁₂, Zinc, and Selenium; and a good source of Calcium, Iron, Riboflavin, Niacin, Vitamin B₆, and Phosphorus.*