



Dairy Isle Cheesy Summertime Sliders

Ingredients

- 2 lbs ground beef (905 g)
- 1 tsp salt
- 2 tsp pepper
- 1 tsp chopped garlic
- 1/2 white onion – diced
- Sliced or shredded Dairy Isle Mozzarella
- 12 dinner rolls or slider buns
- 2 tbsp butter, melted
- 1 tbsp sesame seeds

Method

- Preheat the oven to 350°F (175°C).
- Combine the beef, salt, pepper, and garlic powder in a bowl.
- Portion out 2 oz of beef and flatten into a patty.
- Bake for 20 minutes. Set the cooked beef patties aside.
- Slice the rolls or buns in half.
- Place the cooked beef on the rolls, followed by the onions and cheese.
- Top with the remaining roll tops
- Brush the tops of the rolls with melted butter and sprinkle the sesame seeds on top.
- Bake for 20 minutes, or until the bread is golden brown and the cheese is melted.
- Serve with your favourite most outrageous condiments and toppings such as fresh garden greens, sriracha sauce, potato chips, peanut butter, or even fresh strawberry jam to create your own “signature slider”