



Long Livo

Juicy Cheeseburger Sliders Recipe

15 min

Prep time

12

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 lb ground beef (80/20)
- ☐ 12 mini brioche buns
- ☐ 6 slices sharp cheddar cheese
- ☐ 1 tsp garlic powder
- ☐ 1 tsp onion powder
- ☐ ½ tsp smoked paprika
- ☐ Salt and freshly ground black pepper
- ☐ 4 pickles, thinly sliced
- ☐ 2 tbsp ketchup
- ☐ 2 tsp yellow mustard
- ☐ 1 tbsp butter (optional for buns)

Instructions

- 1 Shape the ground beef into 12 equal balls, about 1-inch each; season with garlic powder, onion powder, smoked paprika, salt, and pepper.
- 2 Heat a cast-iron skillet over medium-high heat; add the beef balls and press gently to form flat patties, cooking 2-3 minutes per side until a brown crust forms.
- 3 Place a slice of cheddar on each patty during the last minute; cover the skillet briefly to melt the cheese.
- 4 Meanwhile, butter the top halves of the buns and toast them cut-side down in a clean pan until lightly golden.
- 5 Assemble each slider: bottom bun, patty with melted cheese, pickles, a dab of ketchup and mustard, then the toasted top bun.
- 6 Serve immediately, letting the warmth of the beef and cheese mingle with the soft bun.

Nutrition per serving

250 kcal

Calories

15 g

Protein

20 g

Carbs

12 g

Fat

Tips & notes

- If you prefer a spicier bite, add a pinch of cayenne to the seasoning blend.
- For extra sweetness, brush the buns with a little honey before toasting.
- Use a kitchen thermometer to ensure the beef reaches 160°F (71°C) for safe consumption.