

Brie Sliders

GET THIS

- 1 lb. ground beef
- ½ tsp salt
- ¼ tsp pepper
- 1 tbsp Bob's Sauce
- 1 tbsp Dejon mustard
- 1 small tomato sliced crosswise into thin slices
- 1 package short cuts red onion or a red onion chopped
- 1 package shredded iceberg lettuce
- 1 tub spreadable soft Brie cheese
- 1 package slider buns
- 1 bottle Ken's zesty Italian dressing



DO THIS!

In a bowl mix the ground beef, salt, pepper, Bob's sauce, and Dejon mustard. Mix well.

In a bowl mix the red onion, shredded lettuce, and coat well with the Italian dressing. Mix well and set aside.

Form a palm size ball of ground beef. Using your hand flatten into a slider burger about a half inch larger than the slider bun and about 3/8 inch then. Place the patties on a plate.

In a larger skillet set to medium heat add the beef slider patties. Cook until done, about 8 minutes per side. About 4 minutes after turning the patties over use a butter knife to spread a very generous amount of the Brie cheese on top of the patty. Finish cooking.

To make the sliders stack as follows, bun bottom, slice of tomato, beef burger, extra Bob's sauce, onion lettuce mix, bun top.

EAT WITH THIS!

French fries