

Cheeseburger in Paradise  
(Cheeseburger Sliders)

Preparation Time: 10 minutes

Baking Time: 30 minutes

- 2 pounds, 93% lean ground sirloin
- 1/4 cup seasoned bread crumbs
- 1 small onion finely diced (about 3/4 cup) or 1/4 cup dried minced onions
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt

1 package of dinner rolls

6 slices of Cheddar or American cheese

Preheat the oven to 400°F. In a medium bowl combine the beef, bread crumbs, diced onion, onion powder, and salt.

Evenly distribute the beef in a 9"x13"x2" baking dish. Gently press the meat mixture so that it is one large patty of even thickness. Use the tines of a fork to poke holes throughout the meat.

Bake at 400°F for about 30 minutes. As it's baking, the meat will shrink away from the sides and liquid will accumulate around the edges of the pan. When fully cooked, remove the pan from the oven (keep the oven on, you're not done yet!) and carefully drain off the liquid. I usually hold the pan with a potholder in my left hand and use a spatula in my right hand to prevent the meat from falling out as I drain the liquid off. Be careful doing this, or get someone to help you drain off the liquid. If it's easier for you, use paper towels to blot off the liquid.

Top the meat with sliced Cheddar or American cheese.

Return the pan to the oven for 2 minutes or until the cheese is melted. Remove from the oven, allow to rest for a few minutes and then cut into 2" squares (or the size of your buns).

Yield 15 mini-burgers

Serve on the side:

Mustard, onion slices, Lettuce and tomato, Heinz 57 and kosher pickles.

Paired with 2010 Riesling 12, Lake Dana Vineyard or 2008 Cabernet Sauvignon