



## **Bacon Cheeseburger Sliders**

Prep: 15 minutes

Cook: 25 minutes

Serves: 12

### **Ingredients**

- 1 cup mayonnaise
- 2 garlic cloves, minced
- 1 tablespoon hot sauce
- 1/2 teaspoon paprika
- 1 pound ground beef
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 12 slider buns
- 2 cups shredded smoked Gouda, divided
- 12 slices bacon, cooked crisp and chopped
- 1/2 small red onion, thinly sliced
- 12 pickle chips, plus extra for serving
- 2 tablespoons butter, melted
- 1 tablespoon sesame seeds



## Directions

1. Whisk together mayonnaise, garlic, hot sauce and paprika in a small bowl. Set aside.
2. In a large skillet, cook ground beef over medium heat until no longer pink. Season with salt and pepper. Drain and discard grease.
3. Preheat the oven to 350°F. Slice slider buns in half horizontally without separating the rolls. Place bottom halves in a lightly greased 9x13-inch baking pan. Sprinkle with half the shredded cheese.
4. Spoon cooked beef over cheese. Sprinkle with remaining shredded cheese, chopped bacon and sliced onion. Top each slider with one pickle chip and spoon half the spicy mayonnaise over the pickles. Place top buns over sliders.
5. Tightly cover the baking pan with aluminum foil. Bake for 15 minutes. Remove from the oven, brush with melted butter and sprinkle with sesame seeds.
6. Place sliders back into the oven for 5 minutes or until cheese is melted. Serve with remaining spicy mayonnaise and pickles.