

Mini Burger Sliders Stuffed with Cream Cheese, Bacon & Truffle Butter

Looking for a mini burger that's



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4 min

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INGREDIENTS

1 lb ground beef

... cup truffle butter

8 slices bacon

4 oz cream cheese

... cup breadcrumbs

Salt and pepper, to taste

Mini slider buns

Optional toppings: lettuce, tomato, onion, pickles

Optional Add-Ins & Swaps:

Use Wagyu beef or ground chuck for extra richness

Swap cream cheese for goat cheese or Boursin for a tangy twist

Add caramelized onions or roasted red peppers to the filling

Toast the buns with garlic butter for even more flavor

Instructions:

Cook the baconPreheat a skillet over medium heat.

Cook bacon until crispy, then transfer to a paper towel-lined plate. Once cooled, chop finely.

Make the beef mixtureIn a large bowl, combine ground beef, truffle butter, breadcrumbs, salt, and pepper. Mix gently until combined.

Form the pattiesDivide the beef mixture into small, thin patties-you'll need twice as many patties as sliders (top and bottom layers).

Make the fillingIn a small bowl, mix cream cheese

and chopped bacon until smooth and evenly combined.

Stuff the slidersSpoon a small amount of the cream cheese filling onto half the patties. Top with a second patty and pinch the edges to seal tightly.

Cook the slidersWipe out the skillet and return to medium heat. Cook stuffed patties for 3-4 minutes per side, or until cooked through and nicely browned.

Toast the bunsLightly toast the slider buns in the skillet or under the broiler.

Assemble and servePlace each cooked slider on a toasted bun. Add lettuce, tomato, or onion if desired. Serve immediately while warm and melty.

Tips for Success:

Seal patties well to prevent the filling from leaking during cooking.

Don't press the sliders too hard while cooking-let them sear.

Use cold filling to help it stay intact inside the patty.

Pre-cook and keep warm in a low oven for party serving.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a cheesy pre-game snack

Sheet Pan Quesadillas to round out a casual party spread

A chilled glass of Blueberry Lemonade to balance the richness

End with Chocolate Chip Cookie Bites for a sweet bite-sized dessert

Storage & Leftovers:

Fridge: Store cooled sliders in an airtight container for up to 3 days

Reheat: Warm in a skillet or oven to retain texture

DIRECTIONS

1. **Cook the bacon:** Preheat a skillet over medium heat. Cook bacon until crispy, then transfer to a paper towel-lined plate. Once cooled, chop finely.
2. **Make the beef mixture:** In a large bowl, combine ground beef, truffle butter, breadcrumbs, salt, and pepper. Mix gently until combined.
3. **Form the patties:** Divide the beef mixture into small, thin patties-you'll need twice as many patties as sliders (top and bottom layers).
4. **Make the filling:** In a small bowl, mix cream cheese and chopped bacon until smooth and evenly combined.
5. **Stuff the sliders:** Spoon a small amount of the cream cheese filling onto half the patties. Top with a second patty and pinch the edges to seal tightly.
6. **Cook the sliders:** Wipe out the skillet and return to medium heat. Cook stuffed patties for 3-4 minutes per side, or until cooked through and nicely browned.
7. **Toast the buns:** Lightly toast the slider buns in the skillet or under the broiler.
8. **Assemble and serve:** Place each cooked slider on a toasted bun. Add lettuce, tomato, or onion if desired. Serve immediately while warm and melty.
9. **Tips for Success:** Seal patties well to prevent the filling from leaking during cooking.
10. **Don't press the sliders too hard while cooking-let them sear.**
11. **Use cold filling to help it stay intact inside the patty.**
12. **Pre-cook and keep warm in a low oven for party serving.**

13. Serving Suggestions & Pairings: Serve these indulgent sliders with:
14. Crockpot : Nacho Dip for a cheesy pre-game snack
15. Sheet : Pan Quesadillas to round out a casual party spread
16. A chilled glass of : Blueberry Lemonade to balance the richness
17. End with : Chocolate Chip Cookie Bites for a sweet bite-sized dessert
18. Storage & Leftovers: Fridge: Store cooled sliders in an airtight container for up to 3 days
19. Reheat: Warm in a skillet or oven to retain texture
20. Freeze: Freeze uncooked stuffed patties. Cook from frozen, adding 2-3 extra minutes
21. More Recipes You'll Love: If you love bite-sized, bold-flavored comfort food, check these out:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: These Truffle Butter Bacon & Cream Cheese-Filled Mini Burger Sliders are the kind of party food that gets people talking. Rich, melty, and stuffed with flavor, they're perfect for any occasion where you want to impress without stress.

TIPS FOR SUCCESS

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Pre-cook and keep warm in a low oven for party serving.

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