

These Ghost Pepper Bourbon Sliders Are Small in Size, Big on Flavor

Let's turn up the heat. These



TIME
5 min

TEMP
160°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound ground beef
¾ cup breadcrumbs
... cup diced onions
... cup diced pickles
... cup shredded smoky ghost pepper cheese
... cup bourbon
1 tbsp Worcestershire sauce
1 tsp garlic powder
Salt and pepper, to taste
Slider buns

Optional toppings: lettuce, tomato, ketchup, mustard

Ingredient Notes & Swaps:

Ghost Pepper Cheese: Use sparingly if you're sensitive to spice. Smoked cheddar or pepper jack are milder substitutes.

Bourbon: Adds a smoky-sweet profile. Cook off the alcohol for depth without the booze.

Breadcrumbs: Help hold the patties together and soak up moisture from the bourbon and sauce.

Step-by-Step Instructions:

Preheat the GrillHeat your grill or stovetop grill pan to medium-high.

Mix the PattiesIn a large bowl, combine ground beef, breadcrumbs, onions, pickles, ghost pepper cheese, bourbon, Worcestershire sauce, garlic powder, salt, and pepper. Mix gently until just

combined.

Shape and Grill Form the mixture into small slider-sized patties. Grill for 4-5 minutes per side or until cooked through and nicely charred.

Toast the Buns While the patties cook, toast slider buns on the grill for 1-2 minutes until golden.

Assemble the Bites Place each patty on a toasted bun and add desired toppings-lettuce, tomato, ketchup, or mustard. Keep it classic or get creative.

Serve Plate up these spicy sliders and prepare for flavor fireworks.

Tips for Success:

Grill with bourbon in mind: If your patties are too wet, chill them for 15 minutes before grilling to firm them up.

Use a meat thermometer: Aim for 160°F for perfect doneness.

Handle ghost pepper cheese carefully: A little goes a long way. Wash hands thoroughly after handling to avoid accidental spice "surprises."

Serving Suggestions & Pairings:

Beer Cheese Dip - rich, smooth, and perfect for dipping fries or chips

Crockpot Nacho Dip - for a cheesy, beefy appetizer spread

Dorito Casserole - crunchy and fun to serve alongside sliders

Sheet Pan Quesadillas - great for rounding out a party menu

Chicken Enchiladas - if you're making a full comfort feast

Storage & Leftovers:

Fridge: Store patties separately in an airtight container for up to 3 days.

Reheat: Warm in a skillet or air fryer. Add fresh buns and toppings for next-day sliders.

DIRECTIONS

1. **Preheat the :** Grill Heat your grill or stovetop grill pan to medium-high.
2. **Mix the :** Patties In a large bowl, combine ground beef, breadcrumbs, onions, pickles, ghost pepper cheese, bourbon, Worcestershire sauce, garlic powder, salt, and pepper. Mix gently until just combined.
3. **Shape and :** Grill Form the mixture into small slider-sized patties. Grill for 4-5 minutes per side or until cooked through and nicely charred.
4. **Toast the :** Buns While the patties cook, toast slider buns on the grill for 1-2 minutes until golden.
5. **Assemble the :** Bites Place each patty on a toasted bun and add desired toppings-lettuce, tomato, ketchup, or mustard. Keep it classic or get creative.
6. **Serve :** Hot Plate up these spicy sliders and prepare for flavor fireworks.
7. **Tips for Success:** Grill with bourbon in mind: If your patties are too wet, chill them for 15 minutes before grilling to firm them up.
8. **Use a meat thermometer:** Aim for 160°F for perfect doneness.
9. **Handle ghost pepper cheese carefully:** A little goes a long way. Wash hands thoroughly after handling to avoid accidental spice "surprises."
10. **Serving Suggestions & Pairings:** Balance the heat and bold flavors with creamy, crunchy, and cheesy sides:
11. **Beer :** Cheese Dip - rich, smooth, and perfect for dipping fries or chips
12. **Crockpot :** Nacho Dip - for a cheesy, beefy appetizer spread

13. Dorito : Casserole - crunchy and fun to serve alongside sliders
14. Sheet : Pan Quesadillas - great for rounding out a party menu
15. Chicken : Enchiladas - if you're making a full comfort feast
16. Storage & Leftovers: Fridge: Store patties separately in an airtight container for up to 3 days.
17. Reheat: Warm in a skillet or air fryer. Add fresh buns and toppings for next-day sliders.
18. Freezer: Freeze uncooked patties with parchment between each. Thaw and grill fresh when ready.
19. More Recipes You'll Love: If you're into flavor-forward bites that bring the heat and the comfort, check these out:
 20. Dorito : Casserole - bold and family-friendly
 21. Beer : Cheese Dip - dip-worthy and smooth
 22. Crockpot : Nacho Dip - creamy and filling
 23. Sheet : Pan Quesadillas - fast and satisfying
 24. Chicken : Enchiladas - saucy and timeless
 25. Final Thoughts: These Smoky Ghost Pepper Cheeseburger Bites with a Bourbon Kick aren't for the faint of heart-but they are for anyone who loves bold flavor, spicy cheese, and bite-sized burgers that leave an impression. Perfect for grilling season, tailgates, or anytime you want to serve up some seriously spicy comfort.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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