

Satisfy Your Cravings with Ultimate Ooey-Gooey Bacon Cheeseburger Sliders

6 strips crispy bacon, crumbled



OVEN
375°F

TIME
10-15 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef
- 6 slices cheddar cheese
- 8 slider buns
- 6 strips crispy bacon, crumbled
- 2 tablespoons ketchup
- 1 tablespoon mustard
- 1 tablespoon mayonnaise
- 2 tablespoons melted butter
- 1 teaspoon garlic powder
- 1 teaspoon sesame seeds (optional)

DIRECTIONS

- Preheat the : Oven:** Preheat your oven to 375°F (190°C). Grease a baking dish large enough to fit the slider buns.
- Cook the : Beef:** In a skillet over medium heat, cook the ground beef, breaking it up as it browns. Once fully cooked, stir in the ketchup, mustard, and mayonnaise. Remove from heat.
- Assemble the : Sliders:** Place the bottom halves of the slider buns in the greased baking dish. Spread the beef mixture evenly over the buns, then top with crumbled bacon and slices of cheddar cheese. Finally, add the top halves of the buns.
- Prepare the : Garlic Butter:** In a small bowl, mix the melted butter with garlic powder. Brush this mixture over the tops of the slider buns. If desired, sprinkle sesame seeds on top for added flavor and texture.
- Bake:** Place the baking dish in the preheated oven and bake for 10-15 minutes, or until the cheese is melted and the buns are golden brown.
- Serve:** Remove from the oven and let cool slightly before serving warm. Enjoy these ooey-gooey sliders with your favorite dipping sauces!

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

Original recipe: <https://chefmaniac.com/satisfy-your-cravings-with-ultimate-ooey-gooey-bacon-cheeseburger-sliders/>