

Mini Garlic Bread Sliders That Will Steal the Show

Cheesy Garlic Bread Burger Bites - A Crowd-Pleasing Party Hack ???



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Burger Bites:

1 lb ground beef (80/20 blend recommended)

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp smoked paprika

4 slices cheddar or mozzarella, cut into small squares

For the Garlic Bread:

1 baguette (cut into rounds) or 6 slider buns, halved

3 tbsp melted butter

2 cloves garlic, minced

$\frac{1}{2}$ tsp dried parsley

... cup grated Parmesan cheese

For the Toppings:

... cup mayonnaise

1 tbsp ketchup

1 tsp mustard

... cup sliced pickles

... cup caramelized onions (optional, but highly recommended)

DIRECTIONS

1. ? Step 1: Prep the Burger Patties: In a bowl, mix ground beef with salt, pepper, garlic powder, and smoked paprika. Form into small patties, roughly 1.5 inches in diameter-think slider size.
2. ? Step 2: Cook the Patties: Heat a skillet or grill pan over medium-high heat. Cook each patty for about 2 minutes per side or until browned and cooked through.
3. Add a square of cheese to each patty and cover with a lid for 30 seconds to melt the cheese. Remove from heat and set aside.
4. ? Step 3: Make the Garlic Bread: Preheat the oven to 375°F (190°C).
5. In a bowl, combine melted butter, minced garlic, and parsley. Brush generously onto your baguette rounds or slider buns.
6. Sprinkle with grated : Parmesan and bake for 5-7 minutes until golden and crispy.
7. ? Step 4: Mix the Sauce: In a small bowl, mix mayo, ketchup, and mustard. Set aside for assembling.
8. ? Step 5: Assemble the Bites: Spread a little sauce onto each piece of garlic bread.
9. Top with a cheeseburger patty, add a couple of pickles, and finish with a spoonful of caramelized onions if you're feeling fancy.
10. Serve warm, and prepare for rave reviews!

TIPS FOR SUCCESS

Use a hot skillet for a nice sear on the burger patties.

Let the cheese melt with a lid on to make it extra gooey.

Add crisp bacon or jalapeños for a spicy, smoky twist.

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

Original recipe: <https://chefmaniac.com/mini-garlic-bread-sliders-that-will-steal-the-show/>