

These Meatloaf Sliders with Maple Peach Glaze Are Next-Level Comfort Food

Say hello to your new favorite handheld indulgence:



OVEN
350°F

TIME
25 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Meatloaf Sliders:

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup milk
- 1 egg
- 1/2 onion, finely diced
- 2 cloves garlic, minced
- Salt and pepper, to taste

For the Glaze:

- 1/4 cup maple syrup
- 2 tbsp bourbon
- 1/4 cup peach preserves

For Assembly:

Slider buns

Optional toppings: lettuce, tomato, cheese (sharp cheddar works beautifully)

DIRECTIONS

- 1. Preheat Oven:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment or foil.
- 2. Mix the Meatloaf:** In a large bowl, combine ground beef, breadcrumbs, milk, egg, onion, garlic, salt, and pepper. Mix gently until just combined - don't overwork.
- 3. Form the Patties:** Shape into 8-10 small, slider-sized patties and place them on the prepared baking sheet.
- 4. Make the Glaze:** In a small saucepan, combine maple syrup, bourbon, and peach preserves. Heat over low until smooth and just thick enough to coat a spoon.
- 5. Glaze & Bake:** Brush each meatloaf patty with the glaze. Bake for 20-25 minutes, brushing again halfway through, until cooked through and caramelized on top.
- 6. Toast the Buns:** While patties bake, toast slider buns in the oven for 3-5 minutes, or until golden.
- 7. Assemble:** Layer each slider bun with a meatloaf patty and your desired toppings. Serve hot and enjoy the melt-in-your-mouth magic.

SWAPS & NOTES

Ground Beef : Ground turkey or a beef/pork blend works just as well.

Breadcrumbs : Use panko for extra texture or gluten-free crumbs if needed.

Bourbon : Omit or sub with apple juice for a non-alcoholic version.

Peach Preserves : Apricot jam or fig spread also pair well with maple and bourbon.

TIPS FOR SUCCESS

Don't Overmix : Just combine until the ingredients come together to avoid tough meatloaf.

Use a Thermometer : Internal temp should hit 160°F for ground beef.

Double the Glaze : It's that good - you might want extra for drizzling or dipping.

Make Ahead : Patties can be shaped and glazed a day in advance, then baked fresh.

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

Original recipe: <https://chefmaniac.com/these-meatloaf-sliders-with-maple-peach-glaze-are-next-level-comfort-food/>