

## Spicy Sliders with a Twist: Smoky Ghost Pepper Cheeseburger Bites

2 tablespoons Worcestershire sauce



**TIME**  
**4-5 min**

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### INGREDIENTS

- 1 pound ground beef
- 2 tablespoons Worcestershire sauce
- 1 tablespoon bourbon
- 1 teaspoon smoked paprika
- 1 finely chopped ghost pepper (handle carefully!)
- $\frac{1}{8}$  teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{4}$  cup shredded cheddar cheese
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 12 mini slider buns
- Pickles, for topping (optional)
- Ketchup and mustard, for serving

#### Instructions:

**Mix the Meat Mixture:** In a bowl, mix together the ground beef, Worcestershire sauce, bourbon, smoked paprika, ghost pepper, garlic powder, onion powder, salt, and pepper.

**Form the Patties:** Form the mixture into small meatballs or patties, one for each slider bun.

**Cook the Patties:** Heat olive oil in a skillet over medium heat and cook the beef patties until browned on both sides and cooked through, about 4-5 minutes per side.

**Melt the Cheese:** During the last minute of cooking, sprinkle a little shredded cheddar on each patty and cover with a lid to melt the cheese.

**Assemble the Sliders:** Place each cheeseburger bite on a mini bun and top with pickles, ketchup, and mustard.

**Serve and Enjoy:** Serve these smoky, spicy bites with a side of fries or your favorite dipping sauce.

**Nutritional Information (per serving):**

Calories: 320

Protein: 24g

Fat: 22g

Saturated Fat: 8g

Cholesterol: 60mg

Sodium: 450mg

Carbohydrates: 12g

Fiber: 1g

Sugar: 2g

**Helpful Cooking Tips:**

**Handle with Care:** When handling ghost peppers, make sure to wash your hands thoroughly afterward to avoid any irritation.

**Adjust the Heat:** If you prefer a milder flavor, reduce the amount of ghost pepper or omit it altogether.

**Bourbon Options:** Feel free to experiment with different types of bourbon to find the perfect flavor for your taste buds.

**Conclusion:**

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17. Adjust the : Heat: If you prefer a milder flavor, reduce the amount of ghost pepper or omit it altogether.
18. Bourbon : Options: Feel free to experiment with different types of bourbon to find the perfect flavor for your taste buds.
19. Conclusion: These Smoky Ghost Pepper Cheeseburger Bites with a Bourbon Kick are the perfect addition to any gathering. With their bold flavors and spicy kick, they're sure to be a hit. How did you enjoy this recipe? Let us know in the comments! For more delicious recipes and cooking inspiration, follow us at I WUV COOKING.

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

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