

Big Mac Sliders: A Fun and Easy Game Day Recipe

: Serve the sliders immediately while they are still hot and the cheese is gooey.



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Sliders:

- 1 lb lean ground beef
- Salt & pepper to taste
- 1 teaspoon garlic powder
- 1/4 white onion, finely chopped
- Shredded lettuce
- 6 slices American cheese
- Pickle chips
- 12 count Hawaiian Rolls
- 2 tablespoons melted butter
- Sesame seeds

For the Mac Sauce:

- 1/2 cup mayo
- 2 tablespoons French dressing
- 1 teaspoon yellow mustard
- 4 teaspoons sweet pickle relish
- 1 teaspoon white vinegar
- 1 teaspoon granulated sugar
- 1/2 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/4 teaspoon garlic powder
- 1 pinch salt

Swaps and Notes:

Ground Beef: Lean ground beef is a good choice for these sliders, as it prevents them from becoming too greasy. You can also use a combination of beef and pork for a different flavor.

Hawaiian Rolls: The sweet, soft texture of Hawaiian

rolls is a perfect match for these sliders. You can also use small brioche buns or even mini potato buns.

Mac Sauce: The special Mac sauce is a key ingredient for the authentic Big Mac flavor. It's a perfect blend of creamy, tangy, and sweet. The recipe provides a simple, delicious version that you can easily make at home.

Cheese: Classic American cheese is a must for that perfect, melty finish. You can also use cheddar or provolone, but American cheese is what gives it that nostalgic flavor.

Toppings: Shredded lettuce and pickle chips are essential for the classic Big Mac taste. For an extra layer of flavor, you could add some diced onions, a few crumbles of bacon, or a pinch of red pepper flakes.

Directions:

Prep the Sauce: In a small mixing bowl, combine all the ingredients for the Mac sauce: mayo, French dressing, yellow mustard, sweet pickle relish, white vinegar, granulated sugar, onion powder, paprika, garlic powder, and a pinch of salt. Mix well until everything is combined and smooth.

Refrigerate the sauce until you're ready to use it.

Preheat Oven & Prep Beef: Preheat your oven to 350°F (175°C). Lightly prepare a 9x13 baking sheet with non-stick cooking spray. In a large mixing bowl, combine the ground beef, salt, pepper, garlic powder, and chopped onion. Mix until everything is well combined.

Bake the Patty: Press the beef mixture into the prepared baking sheet, creating a flat, even rectangle that is the same size as your Hawaiian rolls. Bake for 12-15 minutes, or until the beef is cooked through.

Assemble the Sliders: While the beef is cooking, slice the Hawaiian rolls in half horizontally using a bread knife, keeping the top and bottom halves intact. Spread a thick layer of the Mac sauce on the bottom half of the rolls. Top the sauce with a layer of shredded lettuce, the cooked hamburger patty, American cheese slices, and a generous amount of pickle chips.

Finish and Bake: Place the top half of the rolls over the fillings and gently press down. Brush the top of the rolls with the melted butter and sprinkle with sesame seeds. Transfer the sliders to the baking sheet and bake for an additional 5-10 minutes, or until the cheese is melted and bubbly.

Serve: Serve the sliders immediately while they are still hot and the cheese is gooey.

DIRECTIONS

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6. **Serve:** Serve the sliders immediately while they are still hot and the cheese is gooey.
7. **Tips for Success:** Make the Sauce First: Making the Mac sauce ahead of time allows the flavors to meld

together, resulting in a more delicious and cohesive taste.

8. **Pat the : Beef Flat:** Pressing the ground beef into a flat, even patty is a key step. This ensures that the beef cooks evenly and fits perfectly on the rolls.
9. **Don't : Overcook:** The beef patty cooks quickly, so be sure to pull it out of the oven after 12-15 minutes. The sliders will bake for another 5-10 minutes, so you want the beef to stay juicy.
10. **Brush with : Butter:** Brushing the top of the rolls with melted butter before baking is a simple but important step. It helps the rolls toast beautifully and gives them a wonderful flavor.
11. **Serving Suggestions and Pairings:** These Big Mac sliders are a complete meal on their own, but they are even better when served with classic fast food sides. A side of French fries or onion rings would be a perfect complement. You can also serve them with extra Mac sauce on the side for dipping.
12. **For a drink pairing,** a cold soda, a light beer, or a simple iced tea would be a great complement to the savory and cheesy flavors.
13. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. This is a hearty, satisfying meal that is higher in calories and fat due to the ground beef, cheese, and special sauce. While it is an indulgent meal, it's a wonderfully delicious treat that is perfect for a special occasion or a fun family dinner.
15. **Storage and Leftover Tips:** Leftovers of these sliders are best enjoyed fresh. However, you can store any remaining sliders in an airtight container in the refrigerator for up to 2 days. To reheat, you can place a slider in a microwave-safe dish and warm it up, or for a better texture, you can place it on a baking sheet and bake at 350°F (175°C) until heated through.
16. **Final Thoughts:** This Big Mac Sliders recipe is a timeless classic for a reason. It's a fun, delicious, and easy meal that is perfect for any occasion. The combination of classic flavors in a convenient, bite-sized package is simply irresistible. I hope you enjoy this effortless and delicious meal as much as I do!

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