

## These Maple Bacon Stuffed Sliders Will Steal the Show at Any Gathering

I've tested my fair share of sliders, and this recipe stands out for a few key reasons:



**MUST-TRY SWEET & SMOKY  
MAPLE BACON STUFFED SLIDERS**

YOU WILL NEED:  
12 slider buns  
1 lb ground beef  
1/2 cup shredded cheddar cheese  
4 slices cooked bacon, crumbled



**OVEN**  
**375°F**

**TIME**  
**30 min**

**PRINT**  
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**SAVE**  
**PDF**

### INGREDIENTS

- 12 slider buns
- 1 lb ground beef (80/20 for the best juiciness)
- 1/2 cup shredded cheddar cheese
- 4 slices cooked bacon, crumbled
- 2 tbs maple syrup
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp salt
- ... tsp black pepper

#### Step-by-Step Instructions:

1. Preheat Your Cooking Surface:
2. Mix the Beef and Flavor Enhancers:
3. Shape and Grill the Sliders:
4. Assemble the Sliders:

Crispy onion straws for crunch

Pickles for a tangy bite

Chipotle mayo for a smoky heat

Extra melted cheese because why not?

#### Pro Tips for the Best Maple Bacon Sliders:

Use high-quality maple syrup-the real stuff makes all the difference.

Don't overwork the beef or it can become dense and tough.

For an extra smoky kick, swap cheddar for smoked gouda or pepper jack.

Toast the buns on the grill for extra flavor and a

perfect texture.

What to Serve With These Sliders:

Sweet potato fries with a maple dipping sauce

Grilled corn on the cob with smoked butter

A crisp coleslaw to balance the richness

FAQs (From My Kitchen to Yours):

Why These Sliders Deserve a Spot on Your Table:

## DIRECTIONS

1. **Preheat Your Cooking Surface:** I preheat my grill or stovetop pan to medium heat so that the sliders get a perfect sear without overcooking.
2. **Mix the Beef and Flavor Enhancers:** In a large bowl, I combine the ground beef with shredded cheddar, crumbled bacon, maple syrup, smoked paprika, garlic powder, salt, and black pepper. Using my hands, I gently mix everything together, making sure not to overwork the beef (this keeps the patties tender).
3. **Shape and Grill the Sliders:** I form the mixture into 12 small patties, slightly larger than the buns since they shrink when cooked. Placing them on the grill, I let each side cook for 2-3 minutes, flipping only once for a juicy, even sear.
4. **Assemble the Sliders:** Once the patties are done, I place them on the slider buns. At this point, you can go classic with just the bun and patty or add extra toppings like:
  5. Crispy onion straws for crunch
  6. Pickles for a tangy bite
  7. Chipotle mayo for a smoky heat
  8. Extra melted cheese because why not?
9. **Pro Tips for the Best Maple Bacon Sliders:** Use high-quality maple syrup-the real stuff makes all the difference.
10. Don't overwork the beef or it can become dense and tough.
11. For an extra smoky kick, swap cheddar for smoked gouda or pepper jack.
12. Toast the buns on the grill for extra flavor and a perfect texture.

13. **What to Serve With These Sliders:** These sliders are delicious on their own, but if you're making a full spread, I love pairing them with:
14. Sweet potato fries with a maple dipping sauce
15. Grilled corn on the cob with smoked butter
16. A crisp coleslaw to balance the richness
17. **FAQs (From My Kitchen to Yours):** Q: Can I make these ahead of time?A: Absolutely! You can prep the patties a day in advance and store them in the fridge. Just cook them fresh for the best results.
18. Q: Can I cook these in the oven?A: Yes! Bake them at 375°F (190°C) for about 10 minutes, flipping halfway. You won't get the same sear as grilling, but they'll still be juicy and flavorful.
19. Q: Can I make them spicy?A: Definitely! Add some cayenne pepper or a drizzle of hot honey for a fiery twist.
20. **Why These Sliders Deserve a Spot on Your Table:** These Sweet & Smoky Maple Bacon Sliders are everything you love about a great burger, packed into a bite-sized treat. Whether you're serving them at a party or just making an indulgent weeknight meal, they're guaranteed to disappear fast. The mix of crispy bacon, melted cheddar, juicy beef, and maple sweetness is simply irresistible.
21. For more delicious recipes, check out : Chef Maniac. If you give these sliders a try, let me know how you customize them-I'd love to hear your twist on this recipe!

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

Original recipe: <https://chefmaniac.com/these-maple-bacon-stuffed-sliders-will-steal-the-show-at-any-gathering/>