

Ground Beef Sliders with Spicy Mustard & Caramelized Onions

Makes 10 sliders

1 lb lean (93/7) ground beef
2 teaspoons thick Worcestershire sauce
1 teaspoon kosher salt, more for onions
½ teaspoon freshly ground black pepper
3 tablespoons unsalted butter
2 medium yellow onions, thinly sliced
3.5 ounces sharp white cheddar or your favorite cheese
10 dill pickle slices
10 slider or dinner rolls
2 tablespoons spicy mustard

Combine the ground beef, Worcestershire sauce, kosher salt, and freshly ground black pepper in a big bowl and mix with your hands until well incorporated. Divide the meat mixture into 10 equal portions and shape them into patties. Place on a baking sheet and refrigerate for 30 minutes.

Meanwhile, melt the butter in a medium skillet over medium-low heat. Add the onions and stir briefly. Cover the skillet and cook onions for 20 minutes, stirring occasionally. Uncover the pot and add a large pinch of salt to the onions. Cook uncovered, stirring occasionally, until onions are a deep golden brown, about 20 more minutes. Adjust the seasonings as needed and then set aside.

Place a rack in the top third of the oven and turn the broiler on high. Cook the burgers under the broiler for 3 minutes then add cheese slices and broil for another minute. If preparing the sliders in advance, cool the sliders and then refrigerate them, covered. If serving immediately, schmear the buns with the spicy mustard and top each bun with a burger, pickle slice, and a forkful of caramelized onions.

To reheat sliders prepared in advance, place the sliders on a baking sheet and cover with aluminum foil. Reheat in 350-degree oven for 12 minutes. For quicker reheating, do not cover the sliders with foil and place them under the broiler for 2 to 3 minutes. Assemble as directed above.