



black & blue sliders;

1. (blehk and bloo sly-durz)
noun. Ground beef sliders topped with bacon and blue cheese for a gourmet kick.
2. Produces 9 servings.
3. Preparation 40 mins.
4. Oven temperature set to 350.

Ingredients;

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|--------------------------|-----------------------------------|
| 1 lb. ground beef | $\frac{1}{2}$ medium onion, diced |
| 5 strips bacon | 3oz blue cheese crumbles |
| 9 slider buns | 2 Tbsp. butter |
| 1 tsp. italian seasoning | salt & pepper |

Instructions;

1. Heat a skillet and cook bacon until crisp, then drain and crumble for use later. Drain most bacon fat from the pan.
2. In the same large skillet, and add ground beef and onions. Cook until just slightly pink, and onions are caramelized. Remove to a paper towel-lined plate to drain.
3. Slice slider buns in half, and arrange in an oven-safe dish. Top with ground beef, then sprinkle with bacon crumbles and blue cheese. Place the tops back on the sliders.
4. If serving immediately, proceed to the next step. Otherwise, cover until ready to bake.
5. Melt butter and add italian seasoning, and salt and pepper to taste. Remove cover from sliders, and bake 10-15 minutes or until toasty.