

nickelodeon **GOOD Burger 2** SLIDERS



INGREDIENTS

FOR THE BURGER:

- 1 ½ pounds ground beef • 1 egg
- 1 teaspoon salt • ½ teaspoon pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder

FOR THE ED'S SAUCE:

- ½ cup mayo • 3 tablespoons ketchup
- 1 tablespoon lemon juice
- 3 teaspoons dill pickle relish
- ½ teaspoon sugar
- ¼ teaspoon onion powder

FOR ASSEMBLY:

- 1 (12-count) package slider buns • Lettuce
- 6 slices American cheese • Tomatoes, sliced
- Hamburger dill pickle slices
- 2 tablespoons butter, melted
- ½ teaspoon sesame seeds

INSTRUCTIONS

1. Preheat oven to 350°F. Line 9"x13" sheet pan or baking pan with foil. Spray lightly with nonstick cooking spray and set aside.
2. In large bowl, mix ground beef, egg, salt, pepper, garlic powder, and onion powder together. Press into large patty, filling out bottom of prepared sheet pan. Bake in preheated oven for 15 minutes, then remove from oven. Carefully drain off any excess grease, and transfer patty to plate and set aside.
3. Make the Ed's Sauce by mixing mayo, ketchup, lemon juice, relish, sugar, and onion powder together in a medium bowl.
4. Once pan has cooled, remove foil from baking sheet, and replace with new foil. Slice entire pack of buns in half lengthwise and place bottom half onto baking sheet.
5. Add about a third of the Ed's Sauce on top of buns, followed by a thin layer of lettuce. Carefully place burger patty on top of lettuce. Add American cheese evenly over patty, followed by another thin layer of lettuce, another third of the Ed's Sauce, sliced tomatoes, and pickles. Add one final thin layer of lettuce and the remaining Ed's Sauce. Place top buns over the top, pressing down gently onto the toppings.
6. Use basting brush to brush top of buns with butter, then sprinkle with sesame seeds.
7. Bake in oven for an additional 10 minutes, or until cheese is melted and tops are golden.
8. Using serrated knife, slice sliders into 12 individual servings.



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