

Meat Oreo Sliders

March 11th, 2019

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:30

First of all, there are NO actual Oreo Cookies used in this recipe. In case you have never seen the inside of a Sports Bar , Sliders are small, bite-sized burgers. This recipe makes Sliders that are stuffed with cheese. As they cook, sometimes the cheese leaks out and they look like Oreo cookies, made with meat. You'll understand when you make them...

Ingredients:

1 1/2 to 2 lbs Ground Beef (I prefer a 93/7 meat mix, which is quite lean)

4 ounces Neufchatel Cheese

4 ounces Gorgonzola Cheese

Desired Optional Hamburger Fixin's (Lettuce, tomato, pickles, Mustard, Mayonnaise, etc.)

1 dozen Slider Hamburger Buns

1/8 cup water

Directions:

Add the Neufchatel Cheese and the Gorgonzola Cheese into a glass bowl and warm in the microwave for 30 seconds to 1 minute. Mix until smooth.

Press 2 dozen hamburger patties, about 1/4 inch thick or slightly less.

Separate the patties into two piles (1 dozen in each pile). One pile will be the "Top Patties." The other pile will be the "Bottom Patties."

On each "Bottom Patty", add a small amount (1/4 to 1/2 Teaspoon) of Cheese mixture.

Place the "Top Patty" on top of the cheese.

Gently seal the edges of the Top Patty with the Bottom Patty, all the way around, ensure that the cheese remains sealed between the two patties.

Cook over medium heat for about 3 minutes.

DO NOT SQUISH THE BURGER WITH A SPATULA.

This does not cause the meat to cook faster, it only forces out moisture, causing your meat to dry out while cooking.

Flip each burger. Cook for another 3 minutes.

Again, **DO NOT SQUISH WITH A SPATULA.**

Reset the heat to low.

Add a splash of water to the pan and immediately cover the cooking pan.

Cook for about 3 more minutes.

NEVER SQUISH THE BURGERS WHILE COOKING.

Remove from the pan. Serve on Slider buns with all your desired fixin's, but you do not need cheese. The meat already has cheese inside.