

Family-Style Smash Sliders



INGREDIENTS

- 2 lbs lean ground beef (90/10)
- 4 tbsp Worcestershire sauce
- 1 tsp onion powder
- 1 tsp garlic powder
- 1½ tsp salt
- 1 tsp black pepper
- 10 traditional slider buns
- 10 slices American cheese
- 2 tbsp butter, melted
- ¼ cup mayo
- ¼ cup plain Greek yogurt
- 2 tbsp ketchup
- 1 tbsp mustard
- 1 tbsp pickle relish
- ½ tsp garlic powder
- ½ tsp smoked paprika

Optional Toppings:

- Shredded lettuce
- Pickles
- ¾ cup crispy fried onions
- cooked bacon

DIRECTIONS

1. Preheat a griddle or large skillet over medium-high heat.
2. In a large bowl, combine the ground beef, Worcestershire sauce, onion powder, garlic powder, salt, and black pepper. Mix gently until just combined and divide into 10 loosely packed balls.
3. Brush the inside of the slider buns with melted butter and set aside.
4. In a small bowl, whisk together the mayo, Greek yogurt, ketchup, mustard, pickle relish, garlic powder, and smoked paprika until smooth.
5. Shred the lettuce and slice the pickles.
6. Place the beef balls on the hot griddle and immediately smash them thin using a burger press or sturdy spatula.
7. Cook for 2-3 minutes, until deeply browned with crispy edges. Flip, top with cheese, and cook for 1-2 minutes more until the cheese is melted and the burgers are cooked through.
8. Toast the buns cut-side down on the griddle until golden brown.
9. Spread burger sauce on the buns and top with the smash patties, lettuce, pickles, crispy fried onions, and bacon if using.
10. Add the top buns, brush lightly with melted butter, and serve immediately.