

## Dusted French Onion Sliders Recipe



12 servings



15 minutes

### INGREDIENTS

- 12 pack Hawaiian rolls
- 1.5 lbs ground chuck
- Dusted Seasoning
- 1 large sweet onion
- ¼ cup beef broth
- 4 tbsp Worcestershire sauce (separated in half)
- 2 tbsp sherry wine
- 1 tbsp Dijon mustard
- 2 tbsp butter
- 2 tbsp Everything Seasoning or Sesame seeds
- 10 oz shredded gruyere cheese

### DIRECTIONS

1. Preheat your oven to 350 deg
2. Shred your gruyere cheese if you didn't buy it already shredded, and let it set out at room temperature while preparing the other ingredients. This will help it melt faster in the oven.
3. Thinly slice the entire sweet onion and throw your sliced onions into a saute pan
4. Add 1 tbsp of butter to your onions and a little bit of extra virgin olive oil and start to caramelize on medium heat.
5. After about 7 minutes the onions should be getting soft and slightly browned, add in your beef broth, 2 tbsp of Worcestershire sauce, Dijon, and sherry wine.
6. Allow the onions to cook down for another 4-5 minutes until the liquid has almost evaporated creating a thick onion jam/gravy. Set aside, and take it off the heat.
7. Cut all 12 Hawaiian rolls in half keeping them together so you have one large top and bottom bun. Set the bottom bun in a glass Pyrex baking dish and keep the top to the side for now.

# Dusted™

8. Using the Hawaiian roll box, trace an outline on a piece of parchment paper with a permanent marker, then flip the parchment paper over so you can still see the outline, but no food will touch it.
9. Heat your grill or flattop to medium high heat.
10. Take your 1.5 lbs of ground chuck and using the outline on your parchment paper, shape the meat into one large square burger. You can go over the outline slightly since the burger will get smaller once it cooks.
11. Generously Dust both sides of the burger, using the parchment paper to help you slowly flip it over.
12. Using the parchment paper, carefully flip your burger on the grill or flattop and cook for 3 minutes, then carefully flip the entire thing and cook for another 3 minutes on the other side.
13. Take the burger off the grill and put it straight onto the bottom of your Hawaiian rolls, cover with the onion jam, then top with the shredded gruyere cheese. Top the cheese with the top bun of your Hawaiian rolls.
14. Melt 1 tbsp of butter in the microwave or a small pan and add 2 tbsp of Worcestershire sauce, mix together well.
15. Brush the butter mixture over the top of the buns, and sprinkle with Everything Seasoning or Sesame seeds.
16. Place the entire Pyrex dish into the oven that has been preheated to 350 deg and bake for 5 minutes or until the cheese is melted.
17. Cut along the Hawaiian roll bun creases, stack on a plate, and serve piping hot.