

BBQ Meatloaf Sliders

Courtesy of Carole's Creations

Prep Time: 20 minutes

Cooking Time: 25 minutes

Serves: 10 or more

CChints: Check the fat content of the ground beef you purchase. You want to make sure it is lean. Sometimes ground turkey can have just as much fat as a not so lean ground beef. Read the packaging carefully.



1/2 cup minced yellow onion

1 stalk celery, diced

1 clove minced garlic, fresh or from a jar

Dash of salt and pepper

1/3 cup water

1 egg, beaten

1/3 cup honey BBQ sauce or your favorite flavor, divided

1 pounds lean ground beef

1 cup dry stuffing mix, Cornbread flavor

12 small rolls, 2 x 2 inches across, sliced open

Condiments like reduced fat mayonnaise, lettuce, sliced tomato, sliced dill pickles, etc.

Serve with chips

Preheat oven to 375 degree F. For easy clean up line a 9x13 baking pan with one piece of heavy duty foil that covers both ends and goes up the sides of the pan. Crimp the foil over the top edges of the pan.

In a large mixing bowl, combine the onions through the eggs. Stir in 1/4 cup BBQ sauce and blend all the ingredients together well. Add the meat and blend well, then add the stuffing and blend again.

To make the patties the same size, use a 1/4 cup measuring cup. Scoop a level cup of the meat mixture out of the bowl. Use your hands to make a small patty slightly larger than the size of the bun and lay it in the prepared pan. Then do the same with the remaining meat and lay them about 1/2 inch apart in the pan.

Spread the remaining BBQ sauce over the top of each and bake for 20-25 minutes until done. During this time, do a little clean up and prepare the condiments. When the meat comes out you want to slider buns prepared so the meat can lay on top of the bottom bun.

Remove the pan from the oven. Carefully spoon out the excess fatty juices and let stand for 5 minutes. Gently slide a spatula under a loaf, being careful not to dig into the foil. Transfer each patty to a bottom bun on a serving platter.

Let your guests/family assemble their slider the way they like them and enjoy.\

Carolelicious!