

North Carolina Cattlemen's Beef Council
Create a Better Burger
Recipe Championship
Friday, October 20, 2017

First Place: Pamela Cash, Youngsville

Mama's Chili Sliders

Chili Ingredients

1.25 lbs. 80/20 ground beef chuck
1/3 cup sweet red bell pepper, diced
1/3 cup white onion, diced
1 ½ Tbsp. chili powder
1 ½ Tbsp. Italian seasoning
1 ½ Tbsp. sugar
1 Tbsp. dried minced garlic
1 Tbsp. garlic powder
2 ½ Tbsp. olive oil
1 ¼ cup ketchup

Brown ground beef chuck in a large skillet. Then add red bell pepper, onion, sugar, spices and olive oil. Cook until peppers are tender and onions are translucent. Add ketchup and cook for 3 minutes longer. Remove from heat, cover with lid and set aside.

Burger Ingredients

1 lb. 96/4 ground beef
½ cup white onion, minced

Combine ingredients and shape into slider size patties. Chill for 1 hour before frying in a pan.

Bun Ingredients

8 pack slider rolls
1 Tbsp. poppy seeds
1/3 cup butter, melted
1 Tbsp. yellow mustard
1 Tbsp. Worcestershire sauce
½ Tbsp. dried garlic
½ Tbsp. sourwood honey

Mix ingredients together and set aside.

Toppings for the Burger

2.8 oz. French's Crispy Fried Onions
1-2 cups Sharp cheddar cheese, grated

10 oz. package aged sharp cheddar slices (pre-cut for crackers)
French's Yellow Mustard
Duke's Light mayonnaise

Place rolls in a greased 9 x 13 pan. Place grated cheese on bottom of rolls and top with cooked slider patties. Add sliced cheese, chili, mayo, mustard, and French fried onions. Place top buns back on top of burgers and brush top of buns with the bun ingredient mixture without oversaturating. Place burgers in an oven that has been preheated to 350 degrees. Cook until browned on top and cheese is melted. Let cool, cut and have some Carolina Pepsi and Lays Chips.