



SPICY CHEDDAR MEATBALL SLIDERS



Spicy Cheddar Battered Onion Petals on a beef meatball, skewered with a dill pickle and topped with white BBQ sauce on a brioche bun. Yield: 2 Servings

Slider Ingredients:

12 Each	Spicy Cheddar Battered Onion Petals [#0293420], Prepared According to Package Directions
6 Each	Slider Buns, Split & Toasted
6 Tbsp.	White BBQ Sauce
6 Each	Dill Pickle Slices

Meatball Ingredients:

1 lb.	Beef, Ground
½ Cup	Bread Crumbs
2 Tbsp.	Cheddar Cheese, Shredded
1 Each	Egg
2 Tbsp.	Onion, Diced
1 Tbsp.	Garlic, Minced
1 Tbsp.	Bacon, Cooked & Chopped
To Taste	Salt & Black Pepper

Directions:

1. Preheat an oven to 350°F.
2. In a medium mixing bowl, mix together the ground beef, bread crumbs, cheddar cheese, egg, onion, garlic, bacon, salt and black pepper.
3. Roll the meatballs into the size of the slider buns and place on a parchment-lined sheet pan.
4. Bake the meatballs for 15-20 minutes, or until cooked throughout.
5. Place a meatball on the bottom halves of each slider bun.
6. Top each meatball with two **Spicy Cheddar Battered Onion Petals**.
7. Spread an even amount of white BBQ sauce on the top half of each slider bun and place on top of the **Spicy Cheddar Battered Onion Petals**.
8. Add a dill pickle slice on top of the bun and skewer the slider together.

