

# French Onion Beef Sliders



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

French Onion Beef Sliders are an easy way to feed a crowd – or just your own family. Buttery slider buns, caramelized onions, melty cheese and savory ground beef make these sliders so satisfying for a special event or a weeknight dinner. These can be made a day ahead, then popped into the oven for 20 minutes, making this a no-brainer for a quick entrée.

## Ingredients

2 tablespoons unsalted butter  
2 large sweet onions, sliced  
1 1/2 teaspoons kosher salt, divided  
1 teaspoon sugar  
2 pounds ground beef  
2 cloves garlic, minced  
½ teaspoon thyme leaves  
1 tablespoon beef or chicken base (Better Than Bouillon)  
1 ½ tablespoons Worcestershire sauce  
1 tablespoon Dijon mustard  
½ teaspoon ground black pepper  
24 slider buns  
16 ounces sliced Swiss cheese

**Ingredients Continued On Next Page...**

## Directions

In a large skillet over medium-low heat, melt the butter. Add the onions, ½ teaspoon of the salt and the sugar. Cook, stirring occasionally, until soft and caramelized, about 35 – 40 minutes.

Meanwhile, in a separate skillet over medium-high heat, brown the ground beef, breaking up with a spoon, until no longer pink, about 7 – 9 minutes. Stir in the garlic and thyme; cook for 1 – 2 minutes more. Off the heat, stir in beef base, Worcestershire sauce, mustard, remaining 1 teaspoon salt and black pepper.

Preheat the oven to 350°F. Line a rimmed baking sheet with foil.

**Directions Continued On Next Page...**

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**Makes 24 Sliders**



## Ingredients Continued...

### Glaze:

6 tablespoons unsalted butter,  
melted

1 tablespoon beef or chicken  
base (such as Better than  
Bouillon)

1 ½ teaspoons Worcestershire  
sauce

¾ teaspoon onion powder

¾ teaspoon garlic powder

1 ½ tablespoons sesame seeds

1 tablespoon fresh thyme  
leaves

## Directions Continued...

Place the bottoms of the slider buns on the baking sheet. Evenly distribute the onions, then the beef. Layer cheese slices on top, then the slider top buns.

\*Make ahead: Sliders can be made up to a day ahead and refrigerated up to this point. When ready to serve, continue on with the remaining instructions.

In a small bowl, whisk together the butter, beef base, Worcestershire sauce, onion powder and garlic powder just until melted. Use a pastry brush to brush mixture on the tops of the sliders. Sprinkle sesame seeds and remaining 1 tablespoon thyme leaves on top.

Bake for 20 – 25 minutes, until tops are golden brown and cheese is melted. Serve immediately.