

## SLIDER SMASHBURGER SAMPLER FLIGHT - THE CLASSIC SLIDER, BACON AND BLUE SLIDER, FRIED CAULIFLOWER SLIDER

- 1 case of 2.5 oz [Schweid & Sons](#) Angus Butcher Blend Burgers
- 1 package of Piantedosi 2.3" Brioche Sliders Buns

### **The Classic Smashburger Slider**

- 1-2 slices per burger of Great Lake Cheese yellow or white sliced American cheese
- Sweet onion, sliced
- Tomato, sliced
- Lettuce
- 3 Frickles (Fried Pickles) per burger

### **Bacon and Blue Smashburger Slider**

- Onions, sautéed
- Blue Cheese
- 2 strips of Thick cut bacon, per burger

### **Fried Cauliflower Smashburger Slider**

- 1 slice per burger of Great Lake Cheese yellow or white sliced American cheese
- Breaded Cauliflower
- Secret Sauce
  - 1 cup Hellman's Mayonaise
  - 1/2 cup Whole Grain Mustard
  - 1 tbsp Frank's Red Hot

### **The Classic Smashburger Slider**

1. Slice your onion and tomato into about 1/4" slices and set aside.
2. Remove your Schweid & Sons Angus Butcher Blend Burgers from the packaging and add them to your griddle or pan, cook each side of the burgers for 2-4 minutes over medium heat.
3. After you flip the burgers from one side to the other, top the burgers with 1-2 slices of Great Lakes Cheese and let it melt.
4. Remove the burger patties from the griddle or pan and place them on a Piantedosi 2.3" brioche slider roll, top with 1 slice of tomato, onion, and lettuce.

### **The Bacon and Blue Smashburger Slider**

1. Choose your favorite type of bacon, for breakfast or brunch, and first cook the bacon on a

griddle or pan until desired crispiness. Remove the bacon from the heat and place the bacon on a paper towel or drip tray and set aside.

2. Slice your onion into thin strips, about 1/4" wide and 4" long, and using the same pan or griddle you used to cook the bacon, do not clean, add the onions to the leftover bacon grease in the pan or griddle and sauté until the onions are golden brown, remove from the heat and set aside.
3. Remove your Schweid & Sons Angus Butcher Blend Burgers from the packaging and add them to your griddle or pan, cook each side of the burgers for 2-4 minutes over medium heat.
4. After you flip the burgers from one side to the other, top the burgers with crumbled blue cheese and melt for about 1 minute.
5. Take 1-2 pieces of bacon and place on top of the burger and cheese for the last 1-2 minutes of cooking.
6. Remove the burger patties from the griddle or pan and place them on a Piantedosi 2.3" brioche slider roll and top with sautéed onions.

### **Fried Cauliflower Smashburger Slider**

1. Begin by frying the breaded cauliflower according to package instructions and set aside.
2. Remove your Schweid & Sons Angus Butcher Blend Burgers from the packaging and add them to your griddle or pan, cook each side of the burgers for 2-4 minutes over medium heat.
3. After you flip the burgers from one side to the other, top the burgers with 1 slice of Great Lakes Cheese and let it melt.
4. Take 12-3 pieces of fried cauliflower and place on top of the burger and cheese for the last 1-2 minutes of cooking.
5. Remove the burger patties from the griddle or pan and place them on a Piantedosi 2.3" brioche slider roll and top with secret sauce.

[Click here to find more inspiring burger recipes and cooking tips from Schweid & Sons.](#)

### **ADDITIONAL INFORMATION**

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a> , <a href="#">Starters</a>
<b>Category</b>	<a href="#">Burgers</a> , <a href="#">Fourth of July</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Chef Dana</a>

**Serving Size**

64