



Sliders
Inspired by White Castle

Prep Time: 10 min • Cook Time: 40 min • Total Time: 50 min • Makes 12 sliders

You can make this version of White Castle sliders yourself at home! If you've always wanted to replicate these popular burgers, this recipe is the real deal.

- 2 pounds ground beef
- 1 (2-ounce) packet Lipton onion soup mix
- 1 tablespoon peanut butter
- ½ cup milk
- 1 onion, finely chopped
- 12 cheese slices
- 12 slider rolls

1. _ Heat oven to 350 degrees F. Set aside a baking sheet.
2. _ In a large bowl, mix together the ground beef, Lipton onion soup mix, peanut butter, and milk. Spread the meat mixture on the baking sheet. Use a rolling pin to roll over the meat to smooth it out. Bake for about 10 minutes. The meat will shrink.
3. _ Put the diced onion all around the edges. Bake another 15 minutes.
4. _ Spoon the onion from the edges all over the top of the meat. Layer with cheese slices. Bake another 7–10 minutes, until cheese is melted.
5. _ Add the tops of the rolls (the bottom part of the rolls will just sit on the counter). Bake for about 5 more minutes.
6. _ Remove from oven. Slice the meat into individual sliders with a pizza cutter. Pick up the slider meat and its top bun with a spatula and set it on the bottom bun.

NOTES

- You can find slider rolls in the bakery section of the grocery store. You may be able to fit more or fewer buns on the meat, depending on the size of the buns.
- Once you have your cheese sliders baked and cut, you can top them with all kinds of toppings: ketchup, mustard, mayonnaise, or other condiments; dill pickle slices (you'll probably want 20–24 dill pickle chips for these, especially if you're a fan of dill pickles); lime pickles; garlic powder; and a pinch of salt.

*Excerpted from **Favorite Family Recipes: Most Requested Copy Cat Dishes** (Shadow Mountain, 2024)*

Food photography credits: Heidi Rasmussen, Kelsey Crist, and Erica Walker.