

BBQ Sweet Onion Gouda Sliders



Ingredients

- 8 oz. 80/20 Idaho raised ground beef
- 2 oz. diced Sweet Onion Gouda Cheese from Glanbia (diced about 1/2" wide)
- 2 oz. Idaho flour
- 1 tsp. paprika
- Pinch of salt and pepper
- 1 onion, thinly sliced
- 2 oz. thinly sliced Sweet Onion Gouda Cheese (about 4 slices, cut big enough to cover the slider)
- BBQ sauce, personal preference
- Slider buns

Preparation

1. In a mixing bowl, mix together ground beef and small, diced cheese pieces until well integrated. Divide out 4, round slider patties.
2. Heat oil to 350° (deep fryer preferred).
3. In a separate bowl, mix flour with paprika and salt and pepper. Take onions and dredge with flour. Shake off excess flour and set aside.
4. In a saucepan on medium heat, begin cooking sliders. Season with salt and pepper. Cook about 2-3 minutes on each side or until cooked to your liking (this will make medium rare).
5. While sliders are cooking, place this Sweet Onion Gouda Cheese slices on top. Cover for 10 seconds or until cheese is melted.
6. Remove sliders from heat and place on slider bun. Drizzle BBQ sauce and place onions on top.
7. Top with bun, serve and enjoy!



<https://www.idahopreferred.com/recipes/bbq-sweet-onion-gouda-slider/>



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