K# P#

Group Members		Absent on Lab day?
©- Lab Leader		

Mini Sliders Lab

Ingredients:

1/2 lb ground beef
Dash Kosher salt
Dash pepper
1 tsp. grilled seasoning
2 tsp. Worcestershire sauce
1 clove garlic, mined
1/8 onion, minced

Slider buns (one per group member)
2 slices cheese, cut in half (optional)

Read through the directions/ingredients and:

CIRCLE all of the equipment needed

UNDERLINE all of the cooking techniques

Directions:

- 1. Combine all of the ingredients to the ground beef. Mix together.
- 2. Form meat into 4-5 small patties slightly bigger than the size of the bun. Put a thumb indent into the top if each patty.
- 3. Place fry pan on stovetop and heat to medium high. DO NOT grease.
- 4. Place burgers on the pan for 3-5 minutes on one side until slightly Charred.
- 5. Flip the burgers and cook the other sides for an additional 3-5 minutes or until the desired doneness of the meat. (At least 130 degrees F!)
 - a. Add cheese during the last minute of cooking if desired.
- 6. Top burger with toppings of your choice and enjoy!