

Betty's Burger Littles Sandwich Recipe



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In this video, Betty demonstrates how to make Burger Littles Sandwiches. Lean ground beef is shape into small patties that are about the size of a "slider" (small) sandwich bun. The patties are seasoned with meat tenderizer and black pepper, fried until bowned and done, and then placed in a small bun, along with condiments, such as mayonnaise, ketchup, mustard, and dill pickle chips. A great party snack!

Ingredients:

lean ground beef (enough to make a dozen sandwiches--about 1 1/2 pounds)

meat tenderizer (No MSG) or salt, to taste

freshly ground black pepper, to taste

1/3 cup peanut (or other) oil in a heavy, 9-inch skillet

slider buns (miniature sandwich buns) (If you cannot find slider buns, then you may use party rolls, or you may make biscuits or rolls from scratch--You will find recipes for biscuits and rolls in bettyskitchen.)

2 tablespoons olive oil (separated into two equal parts)

1 medium onion, finely chopped

sliced cheese, cut into quarters (I used Kraft Deli Deluxe--sharp Cheddar flavor.)

mayonnaise, as desired

ketchup, as desired

mustard, as desired

dill pickle chips, as desired

Sprinkle lean ground beef with meat tenderizer or salt, to taste. Grind fresh black pepper over ground beef. (You may sprinkle with ground black pepper, instead, if you like.) Form ground beef into small patties, so that you have the number of patties you need to serve on the number of slider buns you have available. In a small skillet, place 1 tablespoons olive oil, and place over low heat. When oil is heated, add 1 finely chopped onion, and saute until soft and golden brown. Meanwhile, in a large skillet, place 1 tablespoons olive oil, and place over low heat. When oil is heated, place ground beef patties in the hot oil in a single layer. Cook over low to medium heat, until ground beef patties are brown on the bottom side. Turn once, and let the patties brown on the other side. When beef patties are brown on both sides (and done all the way through), remove from the hot oil, and place on paper toweling to drain. To serve, cut a slider bun open at the "hinge, spread both halves with a thin layer of mayonnaise, ketchup, or mustard, place a cooked ground beef pattie on one side and put two dill pickle slices on the other side, if desired. Close the bun, and the Burger Little is ready to eat! Serve while warm. This will be great for feeding a crowd at a Super Bowl party! (You can fry the beef patties earlier, and reheat them right before assembling the Burger Little Sandwiches--very carefree and easy!) I hope you enjoy these; we love them! --Betty :)