



Sliders

- 1 pound ground sirloin
- 1 pound ground chuck
- 2 tablespoon Lea & Perrins (Worcestershire Sauce)
- 1 tablespoons McCormick's Grill Mates Montreal Steak Seasoning
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 12-pack Sliders Buns (Pepperidge Farm sells them)

Place ground sirloin, ground chuck, Lea & Perrins and McCormick's seasoning in a large mixing bowl. Gently combine the ingredients using your hands. Form into 12 even-sized patties. Make a deep thumbprint in the middle of each patty (this will help keep them from shrinking while they cook). Patties can be prepared in advance, covered and refrigerated until ready to cook.

Place olive oil and butter in a large sauté pan over medium-high heat. Working in batches, add patties to hot oil and butter mixture. Cook until patties form a nice brown crust on one side, about 4-5 minutes: Flip patties; continue cooking until second side gets crusty brown, another 4-5 minutes. Place the sliders on the mini-buns and dress with desired toppings. *Makes 12 sliders.*