Sliders

Yield: 6 Sliders

**Ingredients:**

½ Egg

¼ tsp. Salt

¼ tsp. Pepper

½ lb. Ground Beef

¼ cup Fine Dry Bread Crumbs

6 Biscuits

**Patty Directions:**

1. In a medium bowl, whisk together egg, salt and pepper.
2. Place ground beef and bread crumbs into the mixture.
3. With your hands or a fork, mix until well blended.
4. Form into 6 patties approximately ¾ in thick.
5. Place patties on the griddle.
6. Cook on medium heat until brown. About 6 to 8 Min on each side.

**Directions for Buns:**

1. Preheat the oven to 400°.
2. Place biscuits on a cookie sheet.
3. Bake for 10 Min.
4. Let cool and slice in half.