

Garlic Bread Pull-Apart Mushroom Beef Sliders

Recipe By Sam Adler



Cooking and Prep: 
1.5 h

Serves:  8

Contains:    

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

These can definitely be made with storebought slider buns, but if you want to go the extra mile and make the buns, they are for sure worth it! **Makes 16 slider buns.**

Ingredients (19)

Garlic Bread Slider Buns

- 1 cup warm water
- 1 (.25-ounce) packet instant dry yeast (or 2 and 1/2 teaspoons)
- 2 tablespoons granulated sugar
- 3 cups all purpose flour
- 1 teaspoon **Haddar Kosher Salt**
- 1 large egg, beaten, for egg wash
- Glicks Cooking Spray** or other baking spray

Mushroom Beef Burgers

- 2-3 tablespoons olive oil
 - 2 (13-ounce) packages **Meal Mart Barbeque Sliders**, defrosted
 - 1 medium yellow onion, diced small
 - 1 (10-ounce) package button mushrooms, cleaned and sliced thin
 - 1/3 cup **Baron Herzog Chenin Blanc** or other white wine
 - 3/4 cup **Empire Chicken Broth** or other chicken stock
 - 1/2 cup non-dairy sour cream
 - salt, to taste
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Garlic "Butter"

- 3 tablespoons margarine or Earth Balance, melted
 - 1 teaspoon garlic powder
 - 2 teaspoons minced parsley or 2 cubes **Dorot Gardens Frozen Parsley**
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Sommelier Suggests

- Teperberg Inspire Devotage**
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Start Cooking

Prepare the Buns

1. In a medium-sized bowl or the bowl of an electric mixer fitted with the dough attachment, add the water, yeast, and sugar. Let sit for 10 minutes until frothy.
2. Add in the flour and salt and knead on the counter or mix on medium speed for six to eight minutes until a soft, non-sticky dough forms.
3. Take the dough out of the bowl (if you used the mixer), grease it with some baking spray, and then add it back in. Grease the top of the dough as well so it doesn't dry out.
- 4.

Cover the dough with a clean dish towel and let it sit in a warm area till it has doubled in size, about one hour.

5. After the dough has doubled, preheat your oven to 350 degrees Fahrenheit and heavily spray a nine- by 13-inch baking dish with nonstick baking spray.
6. Roll the dough out to half-inch thickness and using a round two- and- a- half-inch cookie cutter, cut out 16 circles.
7. Place the dough circles next to each other lined up in the baking dish. You want them to be just slightly touching.
8. Leave to rise for another 20 minutes. They will puff up just slightly.
9. Brush the rolls with the beaten egg and bake for 15 minutes until they are lightly golden brown. Allow to cool.

Perpare the Mushroom Beef Sliders

1. In a large skillet, heat two tablespoons of olive oil over high heat.
2. Add in the sliders, about five at a time, and sear two minutes per side. Remove from pan and set aside. Repeat with the remaining sliders.
3. Turn the heat down to medium and add in the chopped onion and half a teaspoon salt. You may need to add in another tablespoon of olive oil.
4. Sauté for five minutes until the onions are soft and translucent.
5. Add in the sliced mushrooms, and sauté another three to five minutes until softened.
6. Add the wine and chicken stock, and stir, making sure to break up the bits that may be stuck to the pan.
7. Bring the mixture to a boil, then reduce it to a simmer for about 10–12 minutes or until most of the liquid has evaporated and you have a thick sauce.
8. Add in the parve sour cream, stir to combine, and turn off the heat.

Assemble and Bake

1. Preheat your oven to 350 degrees Fahrenheit.
2. Flip the pan with the buns over, so that it all comes out in one piece.
- 3.

Using a serrated knife, cut through the buns in half, trying to keep them stuck together so that the tops also come off in one piece.

4. Place the bottom half back into the pan.
5. Place one slider on top of each bottom bun, and then top with the mushroom sauce.
6. Place the other half of the buns on top.
7. Cover the pan with tin foil and bake for 15 minutes.

Prepare the Garlic “Butter”

1. Meanwhile, in a small pot, melt the margarine or Earth Balance.
2. Add the garlic powder and chopped fresh parsley and stir.
3. Keep on low heat.

To Serve

1. When the sliders come out of the oven, brush the tops with the garlic “butter” and serve immediately.