

Mini Hamburgerler

Easy mini hamburger recipe with homemade patties and special mayo sauce. Perfect appetizers ready in 20 minutes with ground beef and slider buns.

5	15	20	6	Medium
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSİYON	ZORLUK

Mini Hamburgerler

Malzemeler

- 10 bread
- 1.1 lb ground beef
- 1 onion
- 0.5 tbsp mustard
- 1 tbsp vinegar
- 0.5 tbsp salt
- 0 black pepper
- 3 tbsp mayonnaise
- 2 tbsp pickle juice
- 0.5 tbsp chili flakes

Yapılı???

- Prepare the beef mixture**

Grate 1 onion using the fine holes of a box grater into a large mixing bowl. Add 1.1 lb ground beef, 0.5 tbsp mustard, 1 tbsp salt, 0.5 tbsp black pepper, and mix gently with your hands until just combined, about 30 seconds.
- Divide the beef mixture into 10 equal portions and shape each into a patty about 2.5 inches wide and 0.5 inch thick, making them slightly wider than your mini buns since they'll shrink during cooking.**
- Make the special sauce**

Mix 3 tbsp mayonnaise, 2 tbsp pickle juice, and 0.5 tbsp paprika in a small bowl until smooth. Set aside.
- Cook the patties**

Heat a large non-stick skillet over medium-high heat until hot, about 2 minutes. Add the patties without overcrowding and cook for 3-4 minutes until the bottom is golden brown and releases easily from the pan.
- Flip the patties and cook for another 3-4 minutes until the internal temperature reaches 71°C (160°F) and the juices run clear when pressed.**
- Prepare the buns**

While the patties finish cooking, slice 10 mini hamburger buns in half if not pre-sliced. Spread a thin layer of the special sauce on both the top and bottom of each bun.

7 Assemble and serve

Place one hot patty on the bottom half of each prepared bun, then top with the other bun half. Serve immediately while the patties are still hot.

?puçlar?

Use single-grind ground beef for the best texture and binding in your patties.

Grate the onion finely to distribute flavor evenly and add moisture without large chunks.

Don't over-mix the meat mixture - combine ingredients just until evenly distributed to maintain tender patties.

Make an indentation in the center of each patty to prevent them from puffing up during cooking.

Let the mayo sauce sit for at least 10 minutes before serving to allow flavors to meld together.

Cook patties in a non-stick or well-seasoned pan without added oil - the fat content provides enough cooking medium.

Toast the buns lightly for better texture and to prevent them from getting soggy from the sauce.

Serve immediately after assembly for the best texture and temperature contrast.