



Beef and Bleu Cheese Sliders

Holidays, Recipes

Ingredients Needed

- 1 package of Aunt Millie's Brioche Dinner Rolls
- Shredded beef roast (See below)
- 1 cup mozzarella cheese
- 4 ounces bleu cheese crumbles
- ¼ cup mayonnaise
- 2 teaspoons prepared horseradish
- ½ unsalted butter, melted
- 2 teaspoons Worcestershire sauce
- 2 teaspoons dijon mayonnaise
- 2 teaspoons poppy seeds
- 2 teaspoons onion powder



Beef Roast

- 2 pounds beef roast, trimmed of excess fat
- 1 teaspoon brown sugar
- ¼ teaspoon dried thyme
- ¼ teaspoon celery seed
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 bay leaf
- ¼ cup low sodium soy sauce

Directions | Yield: 12 servings

1. Place beef roast in a slow cooker. Combine remaining ingredients and pour over the beef roast. Cover and cook on high 4-5 hours or low 7-8 hours, or until the meat is tender. Remove the meat and shred with a fork, removing any excess fat.
2. Preheat the oven to 350°F.
3. Combine the mayonnaise and horseradish, and then spread on the bottom of the slider buns.
4. Lay the bottoms of the buns in a 9×13-inch baking pan. Top with shredded beef, mozzarella, and bleu cheese. Lay the tops of the rolls on the sliders.
5. Combine melted butter, Worcestershire sauce, mustard, poppy seeds and onion in a bowl. Brush the butter mixture over the top of the sliders.
6. Cover the baking sheet with foil and bake for 10 minutes. Remove foil and bake an additional 10 minutes, or until cheese melts and tops are browned.