HEARTH & HOLLOW

TEST KITCHEN COLLECTION

Red, White *and* Bleu Sliders

Bleu Cheese Sliders topped with Caramelized Onions and Arugula

A festive favorite that's
equal parts backyard cookout
and elevated summer gathering.



LEVEL	SERVES	PREP TIME	COOK TIME	TOTAL TIME
Cozy & Simple	8 servings	15 minutes	10 minutes	25 minutes

INTRODUCTION

These little sliders started as a Fourth of July experiment when I wanted something that felt a little more elevated than the usual burgers and hot dogs. The goal was simple: take classic backyard cookout flavors and give them just enough personality to make people stop mid-bite and ask, "Wait...what's on this?"

The answer turned out to be blue cheese. Tucked inside each burger, the cheese melts into a rich, creamy center that balances beautifully with sweet caramelized onions and peppery arugula. Served on toasted brioche buns and stacked high with whatever toppings make you happiest, these sliders are equal parts cookout comfort and summer gathering magic.

Whether they're served poolside, at a backyard barbecue, or as part of a holiday spread covered in red, white, and blue decorations, these sliders have become one of those recipes that feels like summer the moment they hit the grill.

And honestly? Isn't that exactly what Fourth of July food should do?

ABOUT THIS RECIPE

- A summer gathering favorite featuring juicy grilled beef sliders topped with caramelized onions, peppery arugula, crispy bacon, and melty blue cheese. Perfect for backyard cookouts, holiday celebrations, and evenings spent around the grill.

INGREDIENTS

- 1 lb ground beef (80/20 for juiciness)
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1 tsp soy sauce or coconut aminos
- Salt & pepper to taste
- Optional: 1/2 tsp brown sugar for caramelized crust

- 4 oz blue cheese, crumbled
- Splash of milk, heavy cream or pinch of cream cheese

- 4 slices bacon, cooked and cut in half
- 1 cup caramelized onions
- 1 cup arugula
- 8 slider buns (brioche recommended)

NOTES FROM THE HEARTH

- The caramelized onions can be made a day ahead and refrigerated.
- For extra richness, add a swipe of garlic aioli to the buns before assembling.

STEPS

1. Preheat grill to medium-high heat.



2. In a bowl, combine ground beef, garlic powder, onion powder, soy sauce, salt, and pepper. Divide into 8–10 equal portions and form slider patties. Set aside.



3. In a separate bowl, mix crumbled blue cheese with a touch of cream cheese or a splash of milk to help it melt smoothly.



4. Form mini patties around ~1 tsp of blue cheese mixture. Press a thumbprint in the center of each (helps prevent puffing).



5. Grill over medium-high heat 2–3 min per side, until seared and cooked through.



6. Toast slider buns lightly on the grill.



7. Assemble each slider with arugula, a beef patty, caramelized onions, bacon, and additional blue cheese if desired.

8. Serve immediately.

TAGS

Arugula · Burgers · Crowd Pleaser · Family Style · Fourth of July · Grilling · Holiday Magic · Perfect for Gatherings · Summer Favorite

PAIRING SUGGESTIONS

Creamy Coleslaw

Sweet Potato Fries

Lemonade or Iced Tea

Light Lager or Wheat Beer

Watermelon Salad

GATHER WELL. EAT SLOWLY. MAKE MEMORIES AROUND THE TABLE.

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