**Hallow-cheese Burger Sliders**

Slider burgers, served on dinner rolls, are a fun alternative to traditional-size hamburgers.

**Ingredients**

* 1 slice bacon
* 1/4 onion, finely chopped
* 1 garlic clove, minced
* ½ lb. ground beef
* 1 tablespoon Worcestershire sauce (optional)
* Salt and pepper
* 5-6 small dinner rolls
* 2 Tablespoons mayonnaise (optional)

**Preparation**

1. In a skillet, cook bacon until crisp. Remove bacon and drain on paper towel. Discard all but 2 Tbsp. bacon fat. Cook onion in bacon fat until translucent, about 3 minutes, then add garlic and cook 30 seconds longer. Remove mixture from pan and let cool. Crumble bacon when cool enough to handle.
2. In a large bowl combine beef, bacon, onion mixture, Worcestershire sauce and salt and pepper, and mix well. Form into 5-6 small patties.
3. Preheat skillet to medium. Cook burgers for about 7 minutes for medium/well done, turning once halfway through. Serve burgers on rolls.

**Basic “Deviled” Eggs**

**Ingredients**

* 3 large eggs
* 1 tablespoon mayonnaise
* 1/2 teaspoon prepared mustard
* 1/8 teaspoon salt
* Dash of pepper
* Garnish: paprika (if you like)

**Preparation**

1. Place eggs in a single layer in a saucepan; add water to depth of 3 inches. Bring to a boil; cover, remove from heat, and let stand 15 minutes.
2. Drain immediately and fill the saucepan with cold water and ice. Tap each egg firmly on the counter until cracks form all over the shell. Peel under cold running water.
3. Slice eggs in half lengthwise, and carefully remove yolks. Mash yolks with mayonnaise. Add mustard, salt, and pepper; stir well. Spoon yolk mixture into egg whites. Garnish, if desired.