

CHICKEN BACON RANCH SLIDERS



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
864091	Chicken, cooked and shredded	3 cups
107351	Gordon Choice® Buttermilk Ranch Dressing	1 cup
357220	GFS® Bacon Crumbles	½ cup
164259	Primo Gusto® Imported Parmesan Cheese	3 Tbsp.
684362	Hawaiian Rolls	12 rolls
327409	Gordon Choice Swiss Cheese, sliced	6 slices.
Topping		
299405	GFS® Unsalted Butter	¼ cup
618684	Ranch Seasoning	1 Tsp.

Preparation Instructions

Wash hands.

Preheat oven to 350°F.

In a bowl, combine shredded chicken, Ranch dressing, bacon, and Parmesan cheese.

Spray a 9x13 baking pan with cooking spray.

Slice the rolls in half horizontally and place the bottom slab of bread in the prepared baking dish. Spread ranch chicken mixture evenly on the bread. Place cheese slices on top, then the top of the bread.

In a small bowl, combine melted butter and dry Ranch seasoning. Brush over the rolls.

Cover with foil and bake in oven for about 10 to 15 minutes or until hot and cheese is melted. Remove from oven, then cut and serve.

MINI CHEESEBURGER SLIDERS



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Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
115643	Ground Beef	2 lbs.
513997	Dried Minced Onions	1 Tbsp.
644650	Fresh Minced Garlic	1 Tbsp.
109843	Worcestershire Sauce	2 Tbsp.
264792	Dinner Rolls	12 rolls
105988	Gordon Choice Colby Cheese, sliced	6 slices.
Topping		
299405	GFS® Unsalted Butter	4 Tbsp.
644650	Fresh Minced Garlic	1 Tsp.

Preparation Instructions

Wash hands.

Preheat oven to 350°F.

In a large bowl, combine ground beef, minced garlic, dried minced onions, and Worcestershire sauce. Divide meat into 12 even portions and make into ¼ inch patties.

In a preheated nonstick pan, cook burgers on medium-high heat. Once burgers are cooked, slice dinner rolls in half and place one burger patty inside. Take one cheese slice and fold in half, place half a slice of cheese on each burger before place the dinner roll top back onto the burger.

Combine melted butter and teaspoon of garlic. After placing all of the assembled mini burgers onto a baking sheet, brush the tops of the dinner rolls with the garlic butter mixture. Cover baking tray with aluminum foil and bake for 5 minutes until rolls are soft and cheese is melted.

PHILLY CHEESESTEAK SLIDERS



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
272221	Beef Sirloin, thinly sliced	2 lbs.
147192	Green Pepper, diced	1
200778	Onion, diced	1
726532	GFS® Natural Provolone Cheese, sliced	6 slices
264792	Dinner Rolls	12 rolls
577552	Mayonnaise	2 Tbsp.
424307	Kosher Salt	to taste
225037	Trade East Regular Ground Black Pepper	to taste
Topping		
299405	GFS® Unsalted Butter	3 Tbsp.
513997	Dry Minced Onions	1 Tsp.

Preparation Instructions

Wash hands.

Preheat oven to 350°F.

Separate the tops and bottoms of your rolls and place the bottoms in an 11" x 7" casserole dish.

Cook the steak meat in a skillet, adding salt and pepper to taste. Place the steak aside.

Saute the pepper and onions until they are tender.

Spread a thin layer of mayo on the tops and bottoms of the rolls.

When the meat, onions and peppers have finished cooking spread the steak, then peppers, and onions evenly over the bottom pieces of bread in the casserole dish.

Place a layer of provolone cheese over the peppers and onions. Then place the top pieces of bread on top of the cheese and then brush the tops of the bread with a mix of melted butter and minced dried onions.

Cover with foil and bake for 10 minutes. Remove foil and continue baking for another 5-10 minutes, or until cheese is melted. Cut and serve.