



Beef Sliders Stuffed with Walnuts and Gorgonzola

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Walnuts and gorgonzola are a classic flavor pairing; here, this dynamic duo shines in irresistible mini-burgers!



INGREDIENTS

- 1 teaspoon **olive oil**
- 4 slices **bacon**, finely chopped
- 1/2 cup **shallots**, finely chopped
- 2 cups **button mushrooms**, finely chopped
- 1 teaspoon **salt**
- 1 teaspoon **black pepper**, ground
- 1 teaspoon **Worcestershire sauce**
- 1 **egg**, lightly beaten
- 1 lb **ground beef**, 10% fat
- 4 ounces **gorgonzola** (or blue cheese), divided into 16 portions
- 32 **California walnut halves**
- 16 **dinner rolls**, small (or 2, 24-inch baguettes, each sliced into 8 equal portions, then sliced horizontally)

DIRECTIONS

1. Heat oil in a heavy saucepan over medium heat and sauté bacon until just cooked but not crisp.
2. Add shallots and cook until translucent. Add mushrooms and continue cooking until water evaporates, about 5 minutes.
3. Transfer mixture to a large mixing bowl and let cool. Add salt, pepper, Worcestershire sauce and egg to mixture. Add beef and gently mix by hand until all ingredients are incorporated, without over mixing.
4. Divide mixture into 16 equal portions. Form into thick patties, about 1 1/2 inches thick and 2 1/2 inches in diameter, tucking a piece of cheese and 2 walnut halves into the center of each patty.
5. Grill patties on medium-high heat until cooked to preferred doneness. Serve in small dinner rolls or between baguette slices with desired condiments.

TOTAL TIME	40 MINS
COOK TIME	20 MINS
ACTIVE TIME	20 MINS
SERVES	16 PEOPLE
MEAL	DINNER , LUNCH
COURSE	ENTREES
NUTRITION	270 CALORIES
FAT	12g
SATURATED FAT	4g
MONOUNSATURATED FAT	3g
POLYUNSATURATED FAT	4g
CHOLESTEROL	45mg
SODIUM	510mg
CARBOHYDRATES	25g
DIETARY FIBER	1g
PROTEIN	15g