



Almost White Castle Hamburgers

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

24

Description

White Castle sliders are well known in the Chicago area I believe down South they are called Krystals This copycat recipe is the closest I have come to the real deal Serve each slider with American cheese dill pickle slices and Düsseldorf mustard

Ingredients

— - 1 ½ pounds ground chuck - ½ cup plain bread crumbs - 1 large egg - 1 (1 ounce) package dry onion soup mix - 2 tablespoons water - ½ teaspoon ground black pepper - 24 small square dinner rolls

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Combine ground chuck
2. bread crumbs
3. egg
4. onion soup mix
5. water
6. and black pepper in a bowl; press into a 10x15-inch jelly roll pan. Prick holes through the chuck mixture for ventilation while cooking. Bake in the preheated oven until browned and cooked through
7. about 10 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Drain excess grease. Cut chuck mixture into squares the size of the rolls. Place 1 chuck patty in each roll.