

Cheesy Party Burgers

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1	pound	lean ground beef
1	teaspoon	salt
1	teaspoon	pepper
1	teaspoon	cumin
1	teaspoon	mustard powder
1/2	teaspoon	smoked paprika
2	cups	onion - diced
4	cloves	garlic - minced
10	ounces	rotel tomatoes and green chile
12	slices	cheddar cheese
12		dinner roll
		glaze
1/2	cup	butter
2	tablespoons	brown sugar
1	tablespoon	worcestershire sauce
1	tablespoon	mustard
1	tablespoon	sesame seeds

Preheat oven to 350. Coat 9x13 baking dish with spray.

Place a large skillet on the stovetop over high heat. When the pan is very hot, add the beef and season with salt, pepper, cumin, mustard powder, and paprika. Add the onion and garlic, and cook, stirring occasionally, until beef is browned and onions are golden. Stir in drained tomatoes until well combined.

Place bottom of buns in prepared pan. Top with beef and sliced cheese and top off with bun.

Mix all glaze ingredients in a sauce pan over medium heat until melted, smooth and combined. Pour over buns.

Bake for 25 minutes.