



► SERVES 6

Prep Time: 10 mins Total Time: 35 mins

Oil for brushing

- 1 small onion, halved and thinly sliced
- 8 oz. (250 g) sliced deli rare roast beef
- $\frac{3}{4}$ tsp (4 mL) dried thyme leaves, divided
- 2–3 tbsp (30–45 mL) prepared horseradish
- 2 tbsp (30 mL) mayonnaise
- 1 pkg (12 oz./340 g) Hawaiian sweet rolls
- 2 oz. (60 g) Swiss cheese, coarsely grated ($\frac{1}{2}$ cup/125 mL)
- $\frac{1}{2}$ tbsp (7 mL) butter, melted
- 1 large garlic clove

French Onion Sliders

1. Set the **Deluxe Electric Grill & Griddle**, with the griddle plates, to **CUSTOM** for 5 minutes at 350°F (180°C).
2. Once the griddle has preheated, brush the bottom plate with the oil. Place the onion in an even layer. Cook in the Closed position until browned, 3–4 minutes, stirring occasionally.
3. Meanwhile, coarsely chop the beef, then add it to the griddle and sprinkle with $\frac{1}{2}$ tsp (2 mL) of the thyme. Cook in the Closed position for 1 minute, press **CANCEL**, and remove the beef mixture from the griddle.
4. Set the griddle to **CUSTOM** for 10 minutes at 275°F (140°C).
5. Combine the horseradish and mayonnaise in a small bowl. Without separating the rolls, cut the bread in half horizontally. Spread the mayonnaise mixture on the bottom half of the bread. Add the beef, onions, and cheese. Place the remaining bread on top.
6. Melt the butter in a microwave-safe bowl for 30 seconds; add the garlic and remaining thyme and stir. Brush the butter mixture onto the top of the bread.
7. Once the griddle has preheated, carefully move the sliders onto the bottom plate (see cook's tip). Adjust the height of the griddle so it touches the tops of rolls and cook until the cheese has melted and the sandwiches are heated through.

Cook's Tip

An easy way to transfer the sandwiches onto the griddle is to build the sandwich on a cutting board and then use a turner to slide the sandwich onto the griddle.