

Slow Cooker Burgers in Gravy



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- Approx. 6 cups McCormick brown gravy mix or homemade brown gravy
- (2) 4.5 lb. ground beef packs (9 lbs. total)
- Burger seasoning
- 4 dozen slider size buns
- 1 stick of soft butter
- 1 onion, quartered, thin mandoline sliced pieces
- Optional: ketchup

Recipe makes 4 dozen, slider size burgers

Directions:

1. Prepare gravy according to manufac. or family recipe and warm in NESCO slow cooker on high.
2. Score and cut each beef pack into 24 individual sections and form into 2 inch round balls.
3. Flatten balls into patties and place on grill or griddle at 325°, sprinkle seasoning on topside.
4. Sear burger, then flip and sear other side. Allow patty to cook for an additional minute.
5. Remove patties from griddle or grill and place into gravy flat. Stack burgers in layers.
6. All burgers should be submerged in gravy, add additional gravy if needed.
7. Cook burger patties in slow cooker on high for 2 hours, occasionally stirring the gravy gently, without disrupting the patties.
8. After 2 hours on high, turn the slow cooker to low and cook for another hour.
9. After cooking on low for an hour, turn the slow cooker to warm or off.
10. Enjoy burgers now or cool and prepare the 8 qt. cook pot for refrigeration.

Tip for preparing the perfect holiday slider:

1. Butter both sides of bun.
2. Add your burger patty.
3. Drop a little onion on the patty.
4. Add a dab of ketchup and enjoy!