French Onion Beef Sliders

Cooking Instructions

This dish has 4 parts: Beef/Onions, Rolls, Swiss Cheese, and Bistro Sauce.

While beef cooks, let Bistro Sauce, rolls, and Swiss Cheese thaw. Shake sauce to mix well before serving. The sauce is served cold or room temperature with sandwiches — it is NOT added in to the Instant Pot or Crock Pot at any time.

Beef Cooking Method – Choose One:

> **Instant Pot — From Frozen/Best:** Add 1 cup water + frozen beef to Instant Pot. Cook on high pressure for 50 minutes. Quick release. Remove beef, shred, and put back in Instant Pot with the liquid released while cooking. Use sauté function to reduce until most of the liquid has evaporated, approximately 5–10 minutes.
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> **Crock Pot:** QuickThaw by submerging well-sealed bag in water 15–20 minutes. We recommend a 2-qt crock pot to ensure beef stays tender and moist. Add contents of Ziploc plus 1/4 cup water to crock pot. Cook on low to medium heat for 6–8 hours — or on high for 3–4 hours — or until beef is tender. If beef remains tough, continue cooking! Crock pots do vary in temperature. Remove beef from crock pot, and reserve the liquid that is in the crock pot. Shred beef with fork and/or fingers. Simmer the reserved liquid in a small saucepan until it begins to thicken and is reduced by at least half. Toss shredded beef in the reduced liquid.

Internal temp: 165°F.

To Serve: Slice rolls and fill with equal amounts of shredded beef. Top beef with a slice of Swiss cheese. Gently microwave sandwiches to warm rolls and melt cheese — start with 15–20 seconds. Finish sliders with Bistro Sauce! Careful not to microwave too long or bread will harden.

Please Note: Cooking times are estimates and vary based on actual oven/stovetop/crockpot used, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers — they are inexpensive, convenient, and very easy to use.

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