

GOOEY HALLOWEEN SPIDER SLIDERS

- 1 lb ground chuck
- 1/3 c finely chopped onion
- 1/2 t Morton's Natures Seasoning blend
- 6 slices cheddar cheese
- 12 slider buns
- 24 black olive slices
- 24 pimientos
- Emily G's Topsy Onion & Garlic Jam**
- 1 package frozen fries (regular or sweet potatoes)

Preheat oven and cook frozen fries on bottom oven rack, according to the package directions. In a large bowl, combine ground chuck, onion and Natures Seasoning. Grease the bottom of a 13x9-inch baking pan and press meat mixture evenly into pan. Bake on top oven rack 15-20 minutes or until meat thermometer reads 160°. Drain fat from baking dish; place cheese slices evenly over meat. Bake 2-3 minutes longer or until cheese is melted. Cut meat into 12 patties. Place one patty on each bun bottom and top with jam. Take eight fries and use to form spider legs. Replace tops. Stuff the sliced olives with the pimientos and press onto cheese to form eyes.



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