

45 minutes

Makes 12

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Ingredients:

- 12 pretzel buns ([see full recipe here](#)) or use shop-bought cocktail buns
- 1 packet (12) PnP butchery meatballs
- Glug of olive oil

Beer-cheese sauce:

- 3 Tbsp (45ml) butter
- 3 Tbsp (45ml) flour
- 1 cup (250ml) milk
- ½ cup (125ml) Pale ale beer
- Salt and milled pepper
- 1½ cups (180g) cheddar, grated
- 1 cup (125g) mature cheddar, grated
- Mustard, salad leaves, pickled cucumber or gherkins and Emmental cheese (optional) for serving.

Method

1. Shape meatballs into flat patties, slightly larger than the buns.
2. Fry in olive oil to your liking and set aside.
3. Heat butter in a pot until melted.
4. Stir in flour and cook for a minute until flour paste is bubbling.
5. Whisk in milk then gradually add beer, whisking continuously.
6. Season and cook for 3 minutes.
7. Add cheeses and stir until melted.
8. Top halved buns with mustard, salad leaves, pickled cucumber or gherkins, patties and Emmental cheese slices if using.

9. Serve sliders while hot with a generous coating of beer-cheese sauce.

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