



Cheeseburger Tater Tots

- 48 Tater Tots (or bag of shredded home fries- Trader Joe's), frozen
- 1 lb. Ground beef (or pork or chicken)
- 1/2 c. Onion or more, finely diced
- Salt and Pepper to taste
- 2 tbsp Mayonnaise
- 2 tbsp Yellow mustard
- 2 tbsp Ketchup
- 2 tbsp Pickle relish
- 1 c. Cheddar cheese , shredded
- Mini Pickles or Cornichons for garnish

Special Sauce:

- 1/2 c Mayonnaise
- 4 tbsp Pickle relish
- 2 tbsp Yellow mustard
- 1 tsp White wine vinegar
- 1 tsp Paprika
- 1 tsp Onion powder
- 1 tsp Garlic powder

Instructions

1. Preheat oven to 425°F.
2. Brown ground beef in a skillet over medium high heat. Once meat has browned drain the grease then add beef back to the pan along with the raw onions and cook until softened.
3. Add mayonnaise, mustard, ketchup, and pickle relish to the ground beef and stir to combine. Salt and pepper to taste.
4. Grease a large (16 cup) mini muffin pan and place three tater tots or heaping handful of shredded hash browns in each cup. Bake for 10 minutes.
5. After 10 minutes remove the muffin pan from the oven and use a tamper to press the tater tots down into each cup. Bake for 10 more minutes. This will create a tater tot cup.
6. Fill the tater tots with the ground beef mixture and top with cheddar cheese.
7. Place the tater tots back in the oven and cook for another 10 minutes.
8. Remove the cheeseburger tots from the oven and let cool for 5 minutes before removing them from the muffin pan.
9. While the cheeseburger tots cool, mix together all of the special sauce ingredients.
9. Drizzle the special sauce over the cheeseburger tots and top with mini pickle or cornichon slices.