

Mock Sliders

These will do when you can't get the real thing. Cocktail sandwiches are filled with a creamy, flavorful corned beef mixture and topped with a pickle.

Recipe by [Kelly Bradley](#) | Created on **Mar 9, 2022**

Ingredients

- 1 (12 ounce) can corned beef, chopped
- 1 (8 ounce) container sour cream
- 1 (1 ounce) envelope dry onion soup mix
- 2 (8 ounce) packages dinner rolls
- 1 (16 ounce) jar dill pickle slices, drained

Directions

- In a medium bowl, mix together corned beef, sour cream and dry onion soup mix.
- Cut rolls in half horizontally. Spread bottoms with the corned beef mixture. Replace tops.
- Microwave 30 to 45 seconds on high heat, until hot and moist. Top with dill pickle slices before serving.

Nutrition Facts

Serving: **24 miniature burgers** | Calories: **62 kcal** | Carbohydrates: **1.9 g** | Protein: **4.3 g** | Saturated fat: **2.1 g**
| Cholesterol: **16.2 mg** | Sodium: **488.6 mg** | Fiber: **0.3 g** | Sugar: **0.3 g**

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