



Exotic Slider Trio

w/ Lean Camel, Bison, & Wild Boar

Preparation:

Camel Slider

1. Combine the camel meat, red onion, garlic, tamari/soy sauce, cumin, coriander and cilantro in a mixing bowl. Save a pinch of the garlic, cumin, cilantro, and coriander for the aioli. Gently mix until well incorporated, then shape the mixture into 2 oz patties of equal size.
2. Grill on flat top or double broiler until browned on both sides and cooked to desired temperature. On last minute of cooking, add slice of desired cheese to top of the patty to melt slightly.
3. Mix remaining spices and herbs with mayonnaise. Spread aioli over top of toasted buns. Assemble burger with slice of red onion, tomato, and lettuce.

Bison Slider

1. Place the ground bison, salt, black pepper, and a few dashes of Tabasco and 1 tsp worcestershire sauce into a medium mixing bowl. Mix the meat and seasoning well then shape the mixture into 2 oz patties of equal size. Set aside.
2. For the onions, heat a medium skillet over low heat. Add 1/2 tablespoon of butter. Add the some of the sliced red onions to the pan. Now add the brown sugar. Give it a toss to combine the ingredients. Allow the onions to caramelize over low heat for about 20 minutes, tossing occasionally. Season with a pinch of salt.
3. Grill patties on flat top or double broiler until browned on both sides and cooked to desired temperature. Assemble burgers atop the toasted buns with mound of blue cheese crumbles, caramelized red onions, tomato, and lettuce.

Wild Boar Slider

1. In a medium pan, heat the vegetable oil over medium-low heat. Sauté the chopped shallot for 2 minutes or until softened but not browned. Set aside.
2. In a bowl, place the ground boar, thyme, sage, worcestershire sauce, black pepper, shallots and oil. Mix the meat and seasoning well then shape the mixture into 2 oz patties of equal size.
3. Grill on flat top or double broiler until browned on both sides and cooked to desired temperature. On last minute of cooking, add slice of desired cheese to top of the patty to melt slightly. Assemble burgers atop the toasted buns with a slice of crispy bacon, a slice of red onion, tomato, and lettuce.

Ingredients:

Serves 2

Game Sliders

- 4 oz ground camel meat
- 1 oz red onion, minced
- 1/2 clove garlic, minced
- 1/2 tbsp tamari/soy sauce
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1/2 tbsp finely chopped cilantro
- 6 slider buns, buttered and toasted (sesame, pretzel, or brioshe buns)
- 4 oz ground bison
- 1/2 tbsp kosher salt
- 1/2 tbsp ground black pepper
- 1 tsp tabasco sauce
- 2 tsp worcestershire
- 1/2 oz blue cheese crumbles
- 1 tsp brown sugar
- 1/2 oz mayonnaise
- 6 small lettuce leaves
- 6 thin slices tomato
- 1/3 red onion, thinly sliced
- 4 slices cheese (your preference)
- 4 oz ground wild boar
- 2 slices crispy bacon
- 1/2 shallot, finely chopped
- 1 tsp vegetable oil
- 1 pinch dried thyme
- 1 pinch dried sage

Accompanied with

Sweet Potato Fries

"Sterling-Rice Group, a brand strategist for food giants such as Darden Restaurants, KFC, Perdue and more, listed alternative protein sources from small producers as one of the top 10 food trends to watch for in 2014. This trend has been steadily growing every year..."

-Bo McMillan, CNBC.com

Estimated Plate Cost: \$4.50-\$5
Valued Selling Price: \$13-\$22+
Estimated Food Cost Percentage:
36.5%-21.6% and under.

