



**First Place Bison Burger Slider Recipe - *Irish Creek Ranch Favorite Sliders*
Submitted by Karissa Dorey, Irish Creek Bison – Vermilion, AB**

Bison burgers are something that even the most unlearned, uncultured taste buds can enjoy -(For those of you who believe bison taste "gamey") It is a sure staple on our ranch . Everyone loves it. My husband every time repeatedly exclaims whilst sinking his teeth into this juicy burger, "This is amazing. People would pay a lot of money for this!" Hands down this is the BEST burger ever. And maybe even the best BISON burger! All this being said it is possible to totally screw up a bison burger. So follow the instructions-especially the burger patty frying part and cover that frying pan!

Irish Creek Ranch Favorite Sliders

Makes: 8 - 1/4 lb slider patties

Burger Patties:

2 lbs Ground Bison, thawed
Montreal Steak Seasoning
Worcestershire Sauce
3 Tablespoons Canola Oil

Whiskey Caramelized Onions:

2 Sweet onions
3 Tablespoons Olive oil
8 Brown mushrooms
2 Tablespoons Whiskey

8 slices of Gruyere cheese
8 slices of bacon
8 sourdough slider buns
4 handfuls of arugula

Truffle Aioli Sauce:

3 cloves garlic, minced
1/2 lemon, juice
1 cup mayonnaise
3 Tablespoons Truffle oil
2 Tablespoons Dijon mustard

Instructions:

First prepare onions 1 hour in advance:

Cut onions thinly. Place in frying pan over med-high heat, cover and cook onions and oil till

translucent. Take lid off and cook on low for 1 hour - 30 min be sure there is a single layer of onions on bottom of pan. Periodically stir to prevent burning. In the last 15 mins add mushrooms. Let cook. Then in the last 5 mins add whiskey.

Truffle Aioli Sauce:

Stir together all ingredients. Set aside

Bacon:

Cook bacon in advance for about 30 mins in the oven at 375 F. (Cook in a pan with sides lined with parchment paper.)

Burger patties:

Form 8 equal patties. Do not over handle. Sprinkle seasoning and Worcestershire sauce over each burger. Brush canola oil over each burger. Over high heat, heat remaining oil in a large frying pan. Once oil is hot (500 F) place burgers oil side and seasoning side down. Cover pan and cook for 4 mins. Flip and cook for additional 3 mins or until burger patties reach 140 F. Let sit for 5 - 10 min before serving. Place caramelized onions/ mushrooms and then bacon and then cheese over each burger cover and cook for additional 1-2 minutes or until cheese is melted.

Place on a freshly toasted bun smeared with Truffle Aioli sauce and arugula or lettuce. Stack from bottom to top: bottom bun, aioli sauce, lettuce, burger, onion/mushroom, cheese, bacon, aioli, top bun. Serve with fresh oven baked sweet potato fries and/or salad.