



Recipe Name: *Sweet and Smoky Island Slider*

Primary Ingredient: Ground Bison

Servings: Makes 12-15 Sliders

Ingredients:

1 lb. Ground Bison

Dry Spice Mix:

½ tsp Sea Salt

½ tsp ground black pepper

¼ tsp garlic powder

¼ tsp cayenne pepper

¼ tsp ground thyme

¾ tsp smoked paprika

1 tablespoon honey

1 egg

Top and Bottom Mixture:

2 tablespoons finely chopped Vidalia onion

2 tablespoons finely chopped fresh cilantro

2 tablespoon of fresh squeezed lime juice

1 tablespoon of filtered water

Toppings:

Deli Sliced Smoked Provolone Cheese

Dinner Rolls of your choice

Meat Preparation:

Incorporate dry spice mix with Ground Bison. Add Honey and Egg and mix well.

Press meat mixture into a cookie sheet with sides and lined with parchment paper until ½ inch thick.

Score meat with a knife into squares approximately 2 inches by 2 inches.

Perforate each square with 2-3 holes using a straw or chopstick.

Place cookie sheet with meat in freezer at least 30 minutes, or overnight.

Cooking Instructions:

Set oven to 450 F for proper steam cooking.

Remove meat from freezer and set aside from cookie sheet.

Spread ½ of Top and Bottom Mixture evenly on the cookie sheet.

Place the frozen meat on the cookie sheet on top of the Top and Bottom Mixture and peel off the parchment paper.

Spread remaining Top and Bottom Mixture on top of the meat.

Place in the oven (450 F) for 8-10 minutes.

Remove from oven. Break/slice squares along score lines and separate slightly.

Place cheese on top of each individual square and place the top of the bun/roll on top.

Put back in oven for 2 minutes to make the bun crispy and melt cheese.

Remove from oven and using a spatula take out sliders and place on bun/roll bottoms.

Serve and enjoy with your choice of condiments.