Emma McShan

Intermediate

Protein

Nacogdoches

Sister's Scrumptious Sliders

Ingredients:

1 slice whole wheat bread
1/4 cups buttermilk
2 cloves grated garlic
1Tablespoon grated onion
2 teaspoons Worcestershire Sauce
2 teaspoons Soy Sauce
1/2 teaspoons Ground Pepper
1 teaspoon salt
1-1/2 pound Ground Venison
2 Tablespoons Olive Oil, For Frying
24 whole Mini Rolls
Burger Garnishes of Choice

Preparation:

1. In a large bowl, make the panade by combining the whole wheat bread and buttermilk together, making it into a paste. Add garlic, onion, Worcestershire Sauce, Soy Sauce, pepper and salt. Using your clean hands, combine ground venison and panade mixture well.

2. Form mini-patties making them about 1 and 1/2 inch in diameter. heat your largest fruying pan to medium to high, until it reaches the smoking point. Put a tablespoon of oil in, swirl the oil to coat the pan, and put venison patties on to sear. Cooking until dark crust on both sides. Put seared sliders on a sheet pan. Finish searing sliders. at this point, you can cover the pan full of sliders to refrigerate or freeze.

3. If serving right away, preheat oven to 350F. Bake patties 7-8 minutes until cooked through.

4. Assemble sliders on buns and serve with your favorite garnish of tomatoes, lettuce, avocados or bacon.