



## SHORT RIB SLIDERS

DIFFICULTY LEVEL: Beginner

### INGREDIENTS

#### Ground Short Rib Cheeseburger Ingredients

- 1 lb. Sterling Silver Premium Beef Boneless Short Ribs, ground
- 1 lb. ground beef
- 16 oz. Gruyère, sliced to fit sliders
- 3 Tbsp. butter
- To taste salt and pepper

#### Pickled Vegetables Ingredients

- 1 Red onion, sliced very thin
- 1 carrot, sliced thin
- ¼ head cauliflower, very small florets
- 1 jalapeño, sliced very thin
- 4 cups apple cider vinegar
- 2 cups sugar

#### Ground Short Rib Cheeseburger Preparation

1. Mix meats together lightly. Make into 2- to 3-oz. burger balls.
2. Sear meat in cast iron skillet on both sides to desired temperature.
3. Add cheese and melt; then finish with butter in skillet. Season with salt and pepper.

#### Pickled Vegetables Preparation

1. Mix all ingredients; let sit for 30 minutes before serving.

#### Garlic Aioli Preparation

1. Mix all together.

- 3 Tbsp. salt
- 1 Tbsp. chili powder

## Garlic Aioli Ingredients

- 2 Tbsp. minced garlic
- 2 Tbsp. lemon juice
- 2 cups mayonnaise
- 1 tsp. salt
- 1 tsp. black pepper

## Assembly

- 16 brioche buns, split
- Toast brioche buns, spread some Garlic Aioli on each, add Ground Short Rib Cheeseburger and top with Pickled Vegetables. Use toothpick to hold top on.