

# THE FARMER & THE FOODIE

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## FOXHOLLOW GRASSFED BEEF SLIDERS

What's not to love about food in mini-form? Variety abounds when you can indulge in not one but two or more of a shrunken version of the classic burger. [Foxhollow's](#) grassfed ground beef offers a clean and rich base and creates the perfect platform to showcase a plethora of flavors, particular those crafted in our Brussels sprout slaw.

- one half tsp bourbon barrel foods bourbon smoked pepper plus additional pinch
- one half tsp sea salt plus additional pinch
- one pound Foxhollow Farm grassfed beef
- one tbs olive oil
- six mini slider buns

To begin, add one half tsp bourbon smoked pepper and one half tsp sea salt to the ground beef and mix with your hands to incorporate. Separate the beef into six small patties and sprinkle an additional pinch pepper and sea salt over both sides, ensuring a nice crust will form when cooked.

Warm a cast iron skillet over medium high heat. Add one tbs olive oil and allow to heat through before adding the burgers. Once the olive oil is warm, add the burgers and cook for 2-3 minutes per side for medium-rare. Remove from the pan and serve on slider buns along with your favorite toppings (we highly recommend our brussels sprout slaw!).