

#1MEAT12WAYS

## DURHAM RANCH BASQUE CHORIZO SLIDERS

BILLY MCCULLOUGH | TAHOE FOOD HUB

DURHAM  
RANCH

### INGREDIENTS

#### Slider Patty

- 1 lb. Basque Chorizo
- 3 lbs. Durham Ranch Ground Beef
- 1 Tbsp. Garlic, chopped
- 2/3 Cup- Worcestershire Sauce
- 2 Tbsp Smoked Paprika
- ½ Cup Extra Virgin Olive Oil
- 1 Tbsp. Sea Salt
- 2 tsp. Black Pepper
- 12 Slider Buns

#### Grilled Avocado Guacamole

- 4 ea. Avocados
- ½ Cup Sour Cream
- 4 Tbsp. Cilantro, chopped
- 4 Tbsp. Red Onion, small diced
- ½ ea. Jalapeno, seeded, small diced
- 1 oz. Lime Juice
- 1 tsp. Sea Salt

#### Spicy Green Cabbage Slaw

- 1 lb. Green Cabbage, thinly cut
- ¾ Cup Apple Cider Vinegar
- 1/3 Cup Sugar
- 1 tsp. Paprika
- 1 tsp. Cayenne Pepper
- 2 Tbsp. Cilantro- chopped
- 2 tsp. Sea Salt

#### Smoked Paprika Aioli

- 2 Egg Yolks
- 1 Tbsp. Lemon Juice
- ½ tsp. Smoked Paprika
- 1 Tbsp. Chopped Garlic
- 1 ¾ Cup Canola Oil
- 1 tsp. Sea Salt

#### Bacon Chorizo

- 2 ea. Chorizo Links,  
slice rounds on a bias

## SLIDER PATTY INSTRUCTIONS

- 1.** Remove basque chorizo from casing. Small diced, then coarsely pulsed in food processor
- 2.** Mix All ingredients except the buns, together in bowl. Cover with plastic and refrigerate for 1 hour.
- 3.** Form into 3 ounce patties.

## GRILLED AVOCADO GUACAMOLE INSTRUCTIONS

- 1.** Skin and coat avocados with oil and salt. Grill each side for 2 minutes.
- 2.** Mash all ingredients together in bowl

## SPICY GREEN CABBAGE SLAW INSTRUCTIONS

- 1.** Mix all ingredients in a bowl. Set aside

## SMOKED PAPRIKA AIOLI INSTRUCTIONS

- 1.** In a food processor add yolks and lemon juice. Slowly puree in oil. When emulsified, add paprika, garlic and salt.

## BACON CHORIZO INSTRUCTIONS

- 1.** Add chorizo to boiling water. Cook for 5 minutes. Remove from water and cool.
- 2.** Cut slices of chorizo on a bias. In sauté pan, cook on both sides until caramel in color.

## ASSEMBLY INSTRUCTIONS

- 1.** Toast buns
- 2.** In large sauté pan over medium high heat, sear burger to desired temperature.
- 3.** Place slider on bun and top with guacamole, then bacon, then slaw, then aioli! Enjoy!