



# Pork & Beef Sliders

## directions

1. In a mixing bowl combine Swaggerty's Farm premium sausage and ground beef. Using hands (wear plastic gloves for this part), mix the two meats with the Italian seasoning and Parmesan cheese until well blended.
2. Divide meat mixture into 6 balls and form these into patties.
3. Cook patties in skillet over medium high heat until cooked to your liking (the same when you cook using grill or oven).
4. Remove cooked patties from skillet and let rest for a few minutes on a plate covered with foil. This will keep the patties juicy and warm.
5. Build burgers using slider patties and your favorite condiments.

## notes

Most supermarkets carry Slider Buns for these very popular small burgers.

The addition of Parmesan cheese adds a great flavor profile to this burger, but any grated cheese could be added instead as well as crumbled blue cheese or goat cheese.

This burger would be great using Cajun seasoning instead of the Italian seasoning. Cajun seasoning would zest it up.

"Sliders" are great burgers for the kids. They like the smaller size, as it is easier to handle. You can make the patties ahead of time, pop them in a plastic bag, and keep refrigerated until ready to cook and eat.

For those of you watching that waistline, Swaggerty's Pork & Beef Sliders are a way to enjoy a great burger scaled down!

## to serve

Serve immediately. Serves 12 using 1 lb of Swaggerty's Farm premium sausage and 1 lb of ground beef.



12

*servings*

15 - 20 min

*prep time*

8 - 10 min

*cook time*

## ingredients

1/2 lb Swaggerty's Farm (All-Natural) roll sausage

1/2 lb lean ground beef

1 TBSP Italian seasoning

2 TBSP shredded or grated Parmesan cheese

Salt & black pepper to taste

Slider burger buns

Other: lettuce, tomato slices, pickles, cheese, any other favored burger toppings and condiments

Pairs well with: Kettle chips, onion rings, cold lemonade, iced tea

Special Kitchen Tools: Grill or pan