

The Flay-Adams

Beef Sliders

Makes 12

Ingredients

1 ½lb Ground Beef or Chuck
½ teaspoon Worcestershire Sauce
½ teaspoon Garlic Powder
½ teaspoon Onion Powder
Salt & Pepper to taste
12 Slider Buns

Method

1. In a large bowl, gently mix together the ground beef, Worcestershire sauce, garlic and onion powder, salt and pepper.
2. Shape into 3 inch patties.
3. Cook on a grill over medium-high heat, 3 to 5 minutes per side. Place on slider buns with ketchup or mustard, sliced dill pickle, lettuce, tomato, or accompaniments of your choice.

Herb Lemon Marinade

Ingredients

1 cup fresh Basil Leaves
1 cup fresh Parsley
½ teaspoon dried Rosemary
½ teaspoon dried Thyme
3 Garlic Cloves
¼ cup fresh Lemon Juice
1 teaspoon Red Wine or Cider Vinegar
½ teaspoon Salt
½ teaspoon Black Pepper
Cayenne Pepper to taste
¾ cup Extra-Virgin Olive Oil
Chicken for marinating

Method

1. In a food processor or blender, pulse the basil, parsley, rosemary, thyme, garlic, lemon juice, vinegar, salt, pepper, and cayenne pepper together until finely chopped.
2. With the food processor or blender still running, slowly drizzle in the olive oil until it is completely combined. Pause the food processor or blender and scrape down the sides, then pulse again until the mixture is smooth.
3. Pour the marinade into a ziploc bag or container, and add chicken. Place in the fridge for at least 4 hours, up to 16 hours.