



Foie Gras Sliders

Yields: 12 Sliders

Total Time: 20 Minutes

A lot of people have enjoyed sliders and mini-burgers before or after their prom. Some dinners were had at Mickey D's, others at White Castle, and a lot of late-night eats involved feedin' the beauties these beautiful little hamburgers. Sliders are something that can be the perfect handheld, but we needed to elevate for our elevated tastes, after all. You've learned to eat better food since you were in high school, right? Us too. So we went all the way in here, y'all. We've truly dolled this thing up, and this might be one of the best sliders in the world. We take some great ground beef, and mix it with sauteed shallots and shredded mushrooms, and wrap it around an incredible piece of foie gras for incredible, luxurious flavor. We also top it with a cognac and peach aioli, and this baby burger gets people goin', so you should get goin' on 'em.

Ingredients

- 2 lb 80/20 ground beef
- 2 whole shallots, finely diced and sauteed
- 6 baby portabella mushrooms, shredded with a cheese shredder
- 12 oz Foie gras
- Cognac and peach mayo (ingredients/directions below)
- ½ lb of baby spinach
- 3 Large Roma tomatoes, sliced to ¼" thick
- 1 Tbsp flake salt
- 1 Tbsp freshly ground black pepper
- 1 12-pack of slider rolls
- 4 Tbsp of butter
- ½ lb. of mild brie cheese, cut into ½" thick strips

Ingredients for Cognac Peach Mayo

- 1 C mayo
- ½ C canned peaches, drained and chopped up in a food processor
- 2 Tbsp cognac
- ½ Tbsp granulated garlic
- 1 tsp lemon juice



- ½ tsp hot sauce
- Splash of prosecco vinegar

Directions for Cognac and Peach Mayo

- Mix all ingredients together evenly
- Refrigerate for at least 20 minutes

Directions

- Take the ground beef, and add in all the shallots and shredded mushrooms, and mix evenly with your hands
- Wait until the very last minute, then take out your foie gras, and slice into ¼"-½" thick slices, or if softer, scoop directly from the foie gras
- Take about a palm of the ground beef mix, and flatten out into thin patties
- Take the slice of foie gras, and place it in the center of the beef patty, and fold the excess meat around, and use your hands to roll into a ball and thicken it into a thick burger
- Heavily salt and pepper each side of all your patties
- On your frying pan or flat top, toast each side of your buns
- Add the butter to the flat top
- Toast each flat part of the slider rolls
- Then add more butter and oil as needed, and add your patties
- After 2 minutes, some juice starts to run, flip the patties
- Top with the brie slices and dome them until it melts (2 minutes)
- Take the burgers off and rest them for 3 minutes
- On the bottom of the bun, place a few pieces of baby spinach
- Rest the burger on the spinach (cheese side up, obviously)
- Top with a slice of the tomato
- Spread a layer of the mayo on the inside of the top of the bun
- Top it off, and then take a luxurious bite