

# The SLO Co Farm Trail Special: Slider Edition

🍔 So, you love sliders. Same! Here's The Groves on 41 version—it's sure to cause all kinds of taste bud explosions.

These tasty little bites are a great way to entertain with guests selecting their own topping ranging from grilled jalapeno, bacon, cherry tomatoes, pickles or a combination of these. The basic recipe is for one pound of beef & makes eight nice sized sliders, but easily doubles & triples to handle your hungry crowd.



*Serves 8 ~ 90 minutes prep time*

- 1 lb [Templeton Hills Ground Beef](#)
- 1Tbsp [Bren's Savory Blend Seasoning](#)
- 3 Tbsp [The Groves on 41 EVVO](#)
- 1 Brian's Bread Sourdough Baguette
- 3 Tbsp [The Groves on 41 Rosemary EVOO](#)
- 2 tsp [Hartley Farms Raspberry Jam](#)
- 3/4 oz [Bob Ross cheese from Stepladder Creamery](#)

Break apart ground beef in mixing bowl. Combine seasoning & olive oil and drizzle over beef. Combine thoroughly and shape beef patties into little 2 oz rounds. Refrigerate for about one hour. This will incorporate the delightful spices with the meat. *Don't try to use anything but a good olive oil, it really brings out the depth of the beef flavor.*

Heat grill or griddle to medium high heat. Slice the bread into 1/2" rounds. Brush one side of each with the Rosemary olive oil and grill until golden brown. Brush to top of the rounds with jam.

Grill beef patties for about 1-1/2 minutes on each side, depending on desired doneness. These will be going under the broiler, so okay to be under-cooked a bit on the grill.

Heat broil to high setting. Place bread rounds on oven safe pan and top with grilled patties and a slice of the Bob Ross Cheese. This cheese is perfect for melting and really complements all the flavors. Place under broiler until cheese softens and melts just a little, roughly one minute, but keep an eye, could be less!

Remove and serve immediately. Can also add topping and secure with a sandwich pick for a nice presentation and easy for your guests to grab and enjoy.