



### **Caprese Burger Sliders**

*Summer Surprise Juicy Burger*

- 4 ounces fresh mozzarella cheese, thinly sliced
- 3 Roma tomatoes, sliced
- 8 slider buns, split
- Olive oil spray as needed
- 16 ounces ground Wagyu Blend or grass-fed beef
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 teaspoon Italian seasoning
- 1 teaspoon grated Parmesan cheese
- 5 Tablespoons sweet pepper relish
- 16 fresh basil leaves
- 1 Tablespoon olive oil
- 1-1/2 teaspoon red wine vinegar

Garnish: grated Parmesan cheese as desired

**Prepare Ingredients and Slider Buns:**

- Slice the mozzarella cheese and tomatoes into 8 slices; set aside.
- Place buns on foil lined baking sheet, inside side up; spray lightly with olive oil. When ready to toast, place under broiler for 2 to 3 minutes until toasted. Remove from oven; place on wire rack to cool.

**Prepare the Burgers:**

- Divide beef into 8 (2 ounce) portions; flatten into thin patties, about 4 inches wide. Sprinkle both sides of patties with salt, black pepper, Italian seasoning, and Parmesan cheese. Lightly pat the seasonings on the patties.
- Coat skillet with 1 Tablespoon oil. Fry patties about 4 at a time over medium high heat for about 10 minutes or tests 160 degrees F.
- Remove from skillet to stay warm; repeat with remaining patties.

**Form the Sliders:**

- For each slider: Spread 1 teaspoon pepper relish on the inside of bun bottom; top with about 2 basil leaves. (If leaves are large; fold in half.) Place a cooked burger on top of basil leaves, then one slice of mozzarella cheese and 1 tomato slice. ‘
- Combine the oil and vinegar; drizzle lightly over the tomato and lightly sprinkle with grated Parmesan cheese. Cover with bun top.
- Prepare remaining sliders using the same layering. Yield: 8 sliders

**About the Recipe:** Just imagine the classic Caprese salad with its creamy mozzarella cheese, juicy tomatoes, and garden-fresh basil, combined with a tender burger patty and crusty golden slider bun. Don't forget a touch of sweet pepper relish and a drizzle of vinaigrette. What a special treat to serve your family and friends!