



Pork & Beef Sliders | Grilled Mini Burgers for Parties

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.

12 <i>servings</i>	15 - 20 mi <i>prep time</i>	8 - 10 min <i>cook time</i>
ingredients <i>1/2 lb Swaggerty's Farm sausage</i> <i>1/2 lb lean ground beef</i> <i>1 Tbsp Italian seasoning</i> <i>2 Tbsp shredded or grated Parmesan cheese</i> <i>Salt & black pepper to taste</i> <i>Slider burger buns</i> <i>Other: lettuce, tomato slices, pickles, cheese, any other favored burger toppings and condiments</i>		

To Serve

Serve immediately with all your favorite backyard cook sides. Chips, pasta, or potato salads, French fries, etc. Easily use one 1 lb. Swaggerty's Farm sausage for an all sausage slider recipe.

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