



FarmFresh

Recipes

December 2015

Available Now...

Beef

The cattle industry is Colorado's largest agricultural sector. Colorado ranks 10th in the nation for cattle numbers, with 2.6 million head of cattle and 13,000 beef producers throughout state.



Tips & Nutrition

Beef is an excellent source of nutrients, including protein, zinc, vitamin B12, vitamin B6 and niacin.



Fresh Inspirations...

Island Style Beef Sliders

Ingredients

- 2 Lbs. Ground Beef
- 1 Medium Yellow Onion, diced small
- 1 Fresh Pineapple, peeled, diced small
- 1/4 Cup Sweet Chili Sauce
- 1 Orange Holland Pepper, diced small
- 12 Slider Buns
- 6 Slices White Cheddar Cheese
- 1 4.5oz. Bag Slaw Mix
- 1/4 Cup Sesame Dressing
- Favorite Seasoning to Taste
- Peach Finadene Sauce ([click here for recipe](#))

Directions

Heat your outdoor grill to high. In a large mixing bowl add the beef, onion, pineapple, sweet chili sauce, orange pepper and seasoning. Mix well to combine all ingredients and flavors. Divide the mixture into 12 balls and make into slider-sized burgers. Be sure to keep them thicker to cook more evenly. Make the Peach Finadene Sauce. Grill the burgers to the desired doneness, season with more seasoning as needed. Combine the slaw mix and the sesame dressing and set aside then toast the buns. Break each slice of cheese into two slices, top each slider with one piece of cheese and allow to melt. Place burger on the toasted buns, then top each slider with 1 Tbsp. of the slaw mix. Serve on a platter with the Finadene Sauce on the side for drizzling or dipping.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... **Colorado Buffalo**