

# VENISON GREEK SLIDERS

## WITH GREEK SALAD & TZATZIKI

TOTAL PREP &amp; COOK TIME: 30 MIN

SERVES: FOUR

### BOLD TZATZIKI

*(Best if prepared hours to a full day in advance.)*

16 oz. Greek yogurt  
 1/2 of a med. cucumber chopped into small pieces (1/4-1/2 inch cubes)  
 1 T. dried dill  
 1 c. sour cream  
 5 cloves garlic run through a garlic press.

Mix and refrigerate.

JULIE G's FIELD TO FORK



### VENISON PATTIES

1.5 lbs. ground venison  
 1/2 small onion, finely chopped  
 1 T. pine nuts, finely chopped  
 1 t. Greek seasoning (like Cavender's)

Mix onion, pine nuts and seasoning together. Combine the mixture thoroughly with the ground venison. Form small, slider sized patties that fit inside your hand.

### GREEK SALAD

*Lettuce & herb mix, grape tomatoes, sliced cucumbers, finely sliced red onion, kalamata olives and feta.*

3 T. extra virgin olive oil  
 juice of half a lemon  
 2 t. kalamata olive juice

Cut vegetables accordingly and mix with cheese into a salad. Whisk together olive oil, lemon juice and olive juice. Pour over salad as a dressing and toss.

### TOASTED LEMON BUTTER BUNS

2 T. melted butter  
 juice of half a lemon  
 8 dinner sized wheat buns

Cut buns and place on baking sheet with the cut sides up. Whisk the butter and lemon together. Brush onto each bun.

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### INSTRUCTIONS

Tzatziki is best prepared hours in advance. This recipe calls for a significant amount of garlic but it can be reduced to one to two cloves if desired.

Prepare patties.

Cut and prep dinner buns on a baking sheet and brush with lemon butter.

Preheat oven to 400 degrees. Prepare Cuisinart Griddler, grill pan or grill on high heat (sear).

Mix vegetables and dressing for Greek salad while the oven and grill preheat.

Once preheated, place the buns in the oven to toast lightly to a golden brown. Place patties on the grill and sear. The thicker the patties, the longer the cook time. Four minutes on a Griddler (searing both sides) results in medium to medium well doneness.

Plate two toasted buns. Add a patty to each bun with a generous dollop of tzatziki. Place the other half of the bun on top to form a slider. Serve with the Greek salad.

