

VENISON AND BEEF SLIDERS

Makes about 30 (2-inch) sliders

Burgers:

1.5 pounds ground beef, from high fat cuts
1.5 pounds ground venison
2 large eggs, lightly beaten
2/3 cup grated Parmesan cheese
1/2 cup chopped fresh parsley (or other fresh herbs; see Cooks' Notes)
2 small garlic cloves, minced
6 ounces blue cheese or other favorite cheese, cut into 1/2-inch cubes
30 (2-inch; a.k.a. party size) soft rolls, such as potato or brioche



Toppings of your choice:

Crisp lettuce, arugula, sliced tomatoes, coleslaw, pickles, sliced raw onion and/or sautéed golden brown onions, ketchup, barbecue sauce, or mustard.

Gently combine meat, eggs, parmesan cheese, parsley, garlic, 1 teaspoon salt and 1/2 teaspoon pepper with your hands. (Do not overmix).
Form scant 1/4 cupfuls of meat mixture into about 30 meatballs. Push a cheese cube into center of each ball and encase meat around cheese, then slightly flatten each ball to a 2-inch diameter.

Grill sliders, turning once, until just cooked through, 4 to 8 minutes total.
Assemble sliders with preferred toppings and rolls.