



Beef Filet Slider with Cabbage Slaw

Nickel & Nickel Copper Streak Vineyard Cabernet Sauvignon, Stags Leap District, Napa Valley

by Executive Chef Trevor Eliason

Sliders are favorite appetizers at any occasion and can be prepared in a multitude of ways. In the winery kitchen, we grind beef from the trim of our larger roasts and steaks. Ask your local butcher to grind specific cuts of beef. For the buns, many grocery stores now carry slider buns, or dinner rolls work just as well.

Ingredients

1 pound ground beef filet
Salt and pepper, to taste
8 slider buns or dinner rolls

Slaw:

1 head Napa cabbage, chiffonade
1 carrot, julienned
½ red onion, thinly sliced
2 tablespoons parsley, chopped
2 tablespoons chives, chopped

Dressing:

1 cup mayonnaise
2 tablespoons whole grain mustard
2 tablespoons apple cider vinegar
1 tablespoon sugar
1 garlic clove, minced
Salt and pepper, to taste

Aioli:

1 head garlic
Salt and pepper, to taste
½ cup mayonnaise

METHOD

Shape ground beef into two-ounce patties. Season liberally with salt and pepper, and sauté on medium heat until the patties have reached desired doneness.

In a large bowl, combine cabbage, carrot, onion, parsley and chives. In a medium bowl, combine the mayonnaise, mustard, apple cider vinegar, sugar, garlic, salt and pepper. Mix well, then combine with the cabbage mixture. Taste and add more salt and pepper, if needed.

To create the aioli, preheat the oven to 325°F. Take a whole head of garlic and cut off the stalk end to expose the top of the garlic cloves. Place in a baking dish, lightly coat with olive oil, salt and pepper. Cover with foil and bake in oven for 1 hour until the garlic is very tender. Allow to cool, remove cloves from the head and place in a small bowl. Smash the cloves with the back of a fork then mix with the mayonnaise.

To assemble, slice the buns in half, place on a baking pan, and toast in a 325°F oven for three minutes. Spread the aioli on both sides of the bun, place cooked beef patty on bun and top with slaw. Then cap with the top bun and enjoy with a glass of Nickel & Nickel Copper Streak Vineyard Cabernet Sauvignon.

Yields 8 sliders