

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

Beef Filet SLIDERS
WITH *Cabbage Slaw*



BEEF FILET SLIDER WITH CABBAGE SLAW

INGREDIENTS

Serves 4, Yields 8 Sliders

- 1 pound ground beef filet
- Salt and pepper, to taste
- 8 slider buns, seeded or unseeded

Slaw:

- 1 head Napa cabbage, chiffonade
- 1 carrot, julienned
- 1/2 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
- 1/2 cup mayonnaise

METHOD

- 1. For the Beef Sliders:** 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.
- 2. For the Slaw:** 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.
- 3. For the Aioli:** Preheat oven to 325° F. Take a whole head of garlic and cut off the stock end to expose the top of the garlic cloves. Place in a baking dish then lightly coat with olive oil, salt and pepper. Cover with foil and bake in oven for one 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.

PRESENTATION

To assemble, slice your buns in half and place on baking pan. Toast in a 325° F oven for three minutes. Spread aioli across both sides of the bun, place cooked beef patty on bun and top with slaw. Cap with the top bun and uncork your Nickel & Nickel Cabernet.

Pair with 2018 Nickel & Nickel C.C. Ranch Cabernet Sauvignon