

# Deer Sliders with Caramelized Onions and Greek Yogurt Aioli

## Ingredients:

### Slider Patty

1 pound deer meat  
¼ cup Teriyaki Sauce  
1/4 cup Worcestershire sauce  
1 tablespoon garlic powder  
1 tablespoon onion powder  
1 teaspoon red pepper flakes (optional)  
1 teaspoon salt  
1 teaspoon pepper

1 egg  
½ cup breadcrumbs  
1 tablespoon oil; vegetable or canola

### Greek Yogurt Aioli

1 tablespoon minced garlic  
1 teaspoon coarse salt  
Juice of half a lemon  
½ cup Greek yogurt  
2 tablespoon mayonnaise  
1 teaspoon dry dill

### Caramelized onions

1 tablespoon canola oil  
3 onions  
1 teaspoon salt  
1 tablespoon brown sugar  
Brioche slider buns

## Directions:

Pat deer meat dry. In a medium size bowl, add teriyaki, Worcestershire sauce, onion powder, garlic powder, salt, pepper, and optional red pepper flakes to the deer meat. Combine, cover, and refrigerate for 30 minutes. Using a hand blender or food processor blend garlic, coarse salt, juice of half a lemon, and half of the Greek yogurt. Blend until smooth, then add the rest of the yogurt, mayonnaise, and dill. Blend until combined. Evenly slice three large onions and set to the side. After the meat has been in the fridge for 30 minutes, evenly divide meat and pat out small slider size patties. Place patties back in fridge for additional 15-20 minutes. Heat skillet and 1 tablespoon canola oil over medium high heat. Add onions and salt. After onions begin to become see through, 3-5 minutes, add brown sugar. Continue to cook onions until dark brown. While onions are cooking, heat cast iron skillet and 1 tablespoon oil over medium heat. Cook patties, about 3 minutes on each side, until they reach an internal temperature of 155 degrees. Assemble sliders with bun, 1 tablespoon aioli, patty, and top with onions.

## Nutrition Facts:

Makes 10 Sliders | Serving Size: 1 Slider

Calories 270 | Total Fat 8 grams, Saturated Fat 2 grams | Cholesterol 75 milligrams | Sodium 1120 milligrams | Dietary Fiber 2 grams | Sugars 12 grams | Protein 17 grams



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# Reduced Sodium Deer Sliders with Caramelized Onions and Greek Yogurt Aioli

## Ingredients:

### Slider Patty

1 pound deer meat  
¼ cup reduced sodium Teriyaki Sauce  
¼ cup reduced sodium Worcestershire sauce  
1 tablespoon garlic powder  
1 tablespoon onion powder  
1 teaspoon red pepper flakes (optional)  
½ teaspoon salt  
1 teaspoon pepper

1 egg  
½ cup breadcrumbs  
1 tablespoon oil; vegetable or canola

### Greek Yogurt Aioli

1 tablespoon minced garlic  
½ teaspoon coarse salt  
Juice of half a lemon  
½ cup Greek yogurt  
2 tablespoon mayonnaise  
1 teaspoon dry dill

### Caramelized onions

1 tablespoon canola oil  
3 onions  
½ teaspoon salt  
1 tablespoon brown sugar  
Brioche slider buns

## Directions:

Pat deer meat dry. In a medium size bowl, add teriyaki, Worcestershire sauce, onion powder, garlic powder, salt, pepper, and optional red pepper flakes to the deer meat. Combine, cover, and refrigerate for 30 minutes. Using a hand blender or food processor blend garlic, coarse salt, juice of half a lemon, and half of the Greek yogurt. Blend until smooth, then add the rest of the yogurt, mayonnaise, and dill. Blend until combined. Evenly slice three large onions and set to the side. After the meat has been in the fridge for 30 minutes, evenly divide meat and pat out small slider size patties. Place patties back in fridge for additional 15-20 minutes. Heat skillet and 1 tablespoon canola oil over medium high heat. Add onions and salt. After onions begin to become see through, 3-5 minutes, add brown sugar. Continue to cook onions until dark brown. While onions are cooking, heat cast iron skillet and 1 tablespoon oil over medium heat. Cook patties, about 3 minutes on each side, until they reach an internal temperature of 155 degrees. Assemble sliders with bun, 1 tablespoon aioli, patty, and top with onions.

## Nutrition Facts:

Makes 10 Sliders | Serving Size: 1 Slider

Calories 270 | Total Fat 8 grams, Saturated Fat 2 grams | Cholesterol 75 milligrams | Sodium 640 milligrams | Dietary Fiber 2 grams | Sugars 12 grams | Protein 17 grams



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