

SIZZLING BEEF BURGER TOPPED WITH TENNESSEE WHISKEY-INFUSED SLAW

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA



Yield: 8 servings

- 2 lbs **ground beef**
- 1 tsp **cracked peppercorns**
- 1 tsp kosher **salt**
- 2 Tbsp **Dijon mustard**
- 2 Tbsp **Worcestershire sauce**
- 1½ cups **Greek yogurt**
- ¼ cup **Jack Daniel's**
- 1 cup **shredded red cabbage**
- 1 cup **shredded cabbage**
- ½ cup **shredded carrots**
- 1 cup **dried cranberries**
- 1 **Fuji apple**, julienned and cut in half
- 2 **green onions**, chopped
- 1 cup **Cotija or Parmesan cheese**
- 2 tsp **dried basil**
- 2 tsp **dried oregano**
- 2 tsp **dried parsley**
- 2 tsp **garlic powder**
- **salt and black pepper**, to taste

| Preparation | In a large mixing bowl, mix together ground beef, cracked peppercorns, salt, Dijon mustard and Worcestershire sauce until fully incorporated. Form 8 equally-sized, circular patties.

Meanwhile, heat grill to high. Once hot, grill beef patties between 4 and 6 minutes, turning halfway through.

In large mixing bowl, using a whisk, mix together Jack Daniel's, Greek yogurt; then mix in green onions, basil, oregano, parsley, cheese, garlic, salt and pepper. Mix in the rest of the ingredients, tossing to fully incorporate all ingredients.

Top beef burgers with Jack Daniel's slaw and serve.