

Open Faced Busy B's Market Sliders with Country Store Bakery Jalapeno Cheddar Bread and Roasted Corn-Grilled Okra Relish

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

Sliders

1 lb Busy B's Ground Beef
1 loaf Jalapeno-Cheddar Bread
Kosher Salt and Black Pepper

Relish

1 Corn cob, in the husk
6 Okra
1 Tomato, small diced
1 teaspoon Cumin
2 tablespoons Lime Juice
1½ tablespoon Extra Virgin Olive Oil
½ teaspoon canola oil
Kosher Salt and Black Pepper

For the corn: Preheat the grill and, once hot, place the corn on the grill with the husk and let roast for at least 30 minutes or until the corn is soft to the touch. Be sure to turn the corn to prevent burning. Once the corn is done let cool before removing the husk. Once cool, remove the husk and take the kernels off the cob and reserve.

For the okra: In a small bowl add the okra, the canola oil, salt and pepper. Place the okra on the grill right before the corn is ready and grill for about 2 minutes on each side. Remove and let cool. Once the okra is cool, slice into small rings and reserve.

To complete the relish: Mix the corn, okra, diced tomatoes, cumin and lime juice in a bowl and season with salt and pepper to taste. Let sit for 20 minutes, add the olive oil and check to see if the seasonings need to be adjusted.

For the bread: Slice the bread in ½ inch slices and make 2 inch rounds out of the bread using a cookie cutter or your knife. Set aside. To grill the bread, place on the grill for about 30 seconds a side, remove and set aside. Note: You can use the leftover bread for croutons or bread crumbs.

For the sliders: Place the ground beef in a bowl and season with salt and pepper. Make 8 little burger patties. Place the patties on the grill and cook for about 4 minutes a side. Once done remove from the heat and let rest for one minute.

To complete: Make sure the bread is still warm and spread a little of the relish on the bread, the slider and then a little more relish and some of the juice. Place on a plate and enjoy