PRIMAL GUIDE

Bison Burger Sliders with Raw Cheddar

PREP 5 MIN • COOK 8 MIN • YIELD 4 SLIDERS

INGREDIENTS

- 1 lb ground bison
- ½ tsp sea salt
- 4 oz raw cheddar, sliced
- Tallow for the grill if needed
- Cheese Cloud Rolls (optional)
- sourdough (optional, in moderation)

STEPS

1. Form 4 small slider patties about ½-inch thick; press a shallow thumb dimple in the center.
2. Grill over medium heat about 3–4 minutes per side, or until done to your preference. Brush with tallow if the meat sticks, or use hot cast iron.
3. Top with raw cheddar in the final minute to melt.
4. Serve naked or on Cheese Cloud Rolls. Sourdough is fine occasionally if you want a fermented roll.

Raw cheddar is unpasteurized dairy. Check legality where you live via Primal Guide's Raw Milk Laws by State resource, and only buy from a clean, trusted source. This site is not liable if you get sick from raw dairy.

primalguide.org/bison-burger-sliders-with-raw-cheddar Not medical advice. Talk with your doctor about your diet.

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