



# Jalapeño-Stuffed Goat Slider and Pickled Onions on Grilled Polenta Cheese Cake

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## Ingredients

*Makes 8 cakes*

### *Jalapeño-Stuffed Goat Slider*

1 pound fresh ground goat  
(can substitute ground beef or lamb)  
½ cup finely chopped onion  
1 tablespoon minced garlic (2-3 cloves)  
1 tablespoon Worcestershire Sauce  
1 egg  
½ cup panko breadcrumbs  
4 ounces Caprikorn Farms Jalapeño  
Cheddar cheese, cut into 1" dice

### *Grilled Polenta Cheese Cakes*

1-½ cups whole milk  
1-½ cups water  
¾ teaspoon coarse ground sea salt or kosher salt  
4 tablespoons unsalted butter  
½ teaspoon black pepper  
1 cup polenta or coarse-ground yellow cornmeal  
4 ounce Caprikorn Farms Raw Goat Gouda, shredded  
coarsely

### *Pickled Red Onions*

*Makes 2 cups*

1 firm red onion (5-6 ounces), peeled, cut in half and  
sliced into ¼" half moons  
½ teaspoon sugar  
½ teaspoon salt  
¾ cup apple cider vinegar (or any light colored  
vinegar)  
1 small clove of garlic, halved  
5 black peppercorns  
3 small springs of thyme  
1 small dried chile (optional)  
Water

## Preparation

### *Jalapeño-Stuffed Goat Slider*

Combine first 6 ingredients and mix gently, only until all ingredients are blended. Form meat mixture into 8 equal balls. Poke a hole into each ball and fill with a chunk of Caprikorn Farms Jalapeño Cheddar. Mold meat around the cheese, covering it completely and forming a small burger. Repeat until you have 8 burgers. Grill over medium high heat, 3-4 minutes per side, until internal temperature reaches 165 degrees. Let meat rest for 2-3 minutes after removing from grill. Serve on Grilled Polenta Cheese Cake and top with a large dollop of Pickled Red Onions.

### *Pickled Red Onions*

Bring 3 cups of water to boil in a kettle. In a clean jar, which you will use to store the onions, add



the sugar, salt, vinegar, garlic, peppercorns, thyme and chile (if using). Stir to dissolve. Place the onions in a colander or sieve and set in sink. Slowly pour boiling water over onions and let them drain completely. Add onions to jar and stir gently to evenly distribute the flavorings. Let sit at room temperature for 30 minutes to two hours, then refrigerate. Onions can be kept up to two weeks in refrigerator but are best if used within a week.

### *Grilled Polenta Cheese Cake*

Line a 9" x 13" jelly roll or baking pan with plastic wrap. In a large pot, over medium high heat, bring milk, water, salt, pepper and butter to a boil. Gradually whisk in the polenta. Reduce heat to low and cover. Cook over low heat for 20 minutes until creamy, stirring every 4-5 minutes to prevent sticking. Remove pot from heat. Gradually stir in cheese. When all cheese is incorporated, pour into the prepared pan and spread to approximately ¼" thick. Cover with another sheet of plastic wrap and refrigerate for 2 hours or overnight, until thoroughly set. Remove top layer of wrap. Turn polenta onto a cutting board covered with parchment paper. Use a 2" biscuit cutter or glass to cut polenta into cakes. Cakes can be made a day in advance, layered between parchment or wax paper and refrigerated until ready to use. Grill over medium high heat for 3 minutes per side, making sure to get good grill marks on the surface.

### **Pair With...**

Le Reve Rouge, Knob Hall Winery, Clear Spring (Washington County)

### **About the Recipe**

**Chef:** Nancey Veldran, Caprikorn Farms Artisan Goat Cheese (Washington County)

[www.facebook.com/pages/Caprikorn-Farms-Artisan-Goat-Cheese/232230333499103](https://www.facebook.com/pages/Caprikorn-Farms-Artisan-Goat-Cheese/232230333499103)

Growing up in a family of gourmet cooks gave Chef Veldran an appreciation of fine food, which was honed through on-the-job training she received while working in restaurants and catering kitchens from New York to California and abroad. Nancey's experience ranges from cooking over an open fire in a Mexican beachfront cantina to preparing gourmet meals in a sailboat galley to cooking on the line and running a commercial kitchen. A long-time proponent of locally sourced, sustainably raised and freshly prepared food, Nancey enjoys working with producers in and around Washington and Frederick counties and with chefs throughout the region. As corporate chef for Caprikorn Farms' artisan products, she develops recipes which highlight the unique flavor profiles that can be achieved with goat cheese.

**Producer:** Alice Orzechowski, Caprikorn Farms, LLC (Washington County)

[www.caprikornfarms.com](http://www.caprikornfarms.com)

Products used in the recipe: Raw goat jalapeño cheddar and gouda cheese

Caprikorn Farms, a local producer of artisan goat cheeses crafted in the time-honored farmstead tradition, is in Maryland's Pleasant Valley where, since 1978, all its goats browse as nature intended. The farm has more than 150 goats. Its raw goat milk cheeses are handmade in small batches in the tradition of the best artisanal farmstead cheeses. Caprikorn Farms' Cheddar, Gouda and Swiss cheeses are sold at farmers markets, carried in natural food and specialty markets, and can be found on



restaurant menus throughout the state. In 2012, Caprikorn Farms' fresh Chèvre was voted "Best in Baltimore" by Baltimore Magazine.

**Producer: Jeanne Dietz-Band, Many Rocks Farm (Washington County)**

[www.manyrocksfarm.com](http://www.manyrocksfarm.com)

Products used in the recipe: Ground goat meat

Many Rocks Farm is a 40 acre, family owned farm in Washington County. Very near to the historic Appalachian Trail and several major Civil War battlefields, the farm is in the midst of an abundance of rich American heritage and history. With deep respect for those that went before and for the beauty of the land it cares for, Many Rocks raises livestock in fields abundant with grass and native vegetation. All of the fields lie away from the country road where the livestock can enjoy each day in the peaceful quiet of their mountain setting.

**Producer: Ali Mohadjer, Aliabaad Farm (Washington County)**

[www.aliabaad.com](http://www.aliabaad.com)

Products used in the recipe: Onions and garlic

In pursuit of a childhood dream, the Aliabaad Farm was established in May 2007. Through gradual and sustainable growth, Aliabaad Farm is slowly expanding and continuing to offer quality items as well as meeting growing demand for fresher and tastier produce. This year will be the fifth year of farming at Aliabaad, which is ranked as one of the top quality growers in the state and was named Washington County's Farm of the Year for 2013.