

Our instructions to ChatGPT: “Create a simple recipe for sliders using wagyu beef, with lots of flavor and a cheese that goes well with those flavors.”

Said ChatGPT: “Rich wagyu doesn’t need much fuss, so the trick is to pair it with sweet caramelized onions, garlic, a little tang and smoky cheese. The flavor combination here gives you rich, savory, smoky, sweet and tangy flavors without overwhelming the beef. For an even bigger flavor punch, add crispy bacon or a few drops of hot sauce.”

Note: In the book, Kobe beef sliders are served at the soiree at tech mogul Daniel Monet’s estate. However, Kobe beef is crazy-expensive. Wagyu is less so but still pricey. Feel free to use premium regular ground beef instead.



AI-Created Wagyu Garlic-Onion Sliders with Smoked Gouda

Makes 8 sliders

- | | |
|-------------------------------------|--|
| 2 tablespoons butter | ½ teaspoon salt |
| 1 large yellow onion, thinly sliced | Black pepper to taste |
| Pinch of salt | 8 slices smoked Gouda |
| 1 pound ground wagyu beef | 2 tablespoons mayonnaise |
| 1 tablespoon Worcestershire sauce | 2 teaspoons Dijon mustard, for the sauce |
| 1 teaspoon Dijon mustard | 2 teaspoons hot honey or regular honey |
| 1 teaspoon garlic powder | 8 slider buns, preferably brioche |
| ½ teaspoon smoked paprika | Pickles (optional) |

Caramelize the onions: Melt the butter in a skillet over medium-low heat. Add the onions, season with a pinch of salt, and cook about 15 to 20 minutes, stirring occasionally, until deeply golden. Add a splash of water if they start sticking.

Season the beef: Gently mix the wagyu with Worcestershire, 1 teaspoon Dijon, garlic powder, smoked paprika, ½ teaspoon salt and black pepper. Don't overwork the meat.

Form the patties: Make 8 small patties slightly larger than the buns. Wagyu is rich, so keeping them fairly thin works especially well.

Cook: Heat a skillet or griddle over medium-high heat. Cook the patties about 2 to 3 minutes per side, depending on thickness and desired doneness. Add the smoked Gouda during the final minute and cover the pan so it melts.

Make the sauce: Mix mayonnaise, 2 teaspoons Dijon and honey.

Toast the buns: Lightly butter the cut sides and toast them in the skillet until golden.

Assemble the sliders: Spread Dijon-honey mayo on cut sides of each bun. Add Gouda-topped beef patties, pile on the caramelized onions and finish with a pickle if you like.