

# GRUB STREET

GRUB STREET LOS ANGELES  
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## Introducing the Slammin' Sliders Truck



*Photo: Slammin' Sliders via Twitter*

Here's a food truck yet to cruise into our radar: Slammin' Sliders, formed by California Crazy Chefs Catering (these guys appear to like alliteration even more than we do). The truck launched quietly at the start of the month, serving the namesake mini-burgers with farm and ranch-sourced meats. Slammin' gets its wagyu from Imperial Valley, shrimp from Contessa for a po' boy, pork from Niman Ranch, and chickie from Petaluma Farms for a chipotle chicken slider. There's also Black Angus used in a bulgogi slider and in their Philly cheese steaks, plus a pink pepper crusted lobster, in addition to salads and three sides. It sort of sounds like these guys know what they're doing from the get-go and are not just rank amateurs being lured into the trend. You can find out this weekend at GLOW, the bi-annual art event taking place among the Santa Monica Pier from 7:00 P.M. to 3:00 A.M., this time with thirteen food trucks. Otherwise, Slammin' Sliders is trackable on Twitter and Facebook.