



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Mushroom Swiss Burger

Makes 4 Burgers



1 – 2 pounds 80/20 Ground Beef
4 Kaiser Buns
8 slices Swiss Cheese
2 large Red Onion, large dice
1 - 2 pounds White Mushrooms
8 slices Bacon, cooked
3 Roma Tomatoes, sliced
4 pieces Lettuce
Mustard with Horseradish
Olive Oil



Divide the ground beef into four equal portions and shape into balls*. On a plate flatten out the ground beef and form into patties about 1/4 - 1/2 inches thick. Liberally season the patties with Beef Rub, cover with plastic wrap and let them rest at room temperature for 30 minutes.

*Do not over work the meat as this will result in tough burgers.

In a large sauté pan over medium heat, add 4 tablespoons olive oil and the red onion. Add 2 tablespoons Fowl Rub to the onions and cook until the onions start to turn golden brown...about 20 minutes. Add the mushrooms and cook until they start to lose their juices...about 10 minutes. Cover and keep warm until the burgers are done.

Prepare grill for direct high-heat...the burgers are cooked directly over the heat source, gas or charcoal.

Cook the burgers on the grill over direct high heat for 2 – 4 minutes per side. Add 2 slices of swiss cheese to each burger after you flip them. Do not try and turn the burgers too soon as the meat will stick to the grill. Also do not press down on the burgers during grilling as this will force out the juices and leave the burgers dry.

Remove the burgers from the grill and let them rest at room temperature for 5 minutes. Spread the spicy mustard on each toasted bun then stack on the goods finishing with a spoonful of the onion and mushrooms.

These burgers go great with sweet potato fries and a tall beer...Enjoy!

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