



## Swiss Mushroom Burger

4 hamburger rolls  
1 pound ground beef  
2 garlic cloves, minced  
2 Tbs. finely chopped parsley  
A few drops of Worcestershire sauce  
4 long slices of Swiss cheese, cut in half  
¼ teaspoon dried thyme  
8 oz. white mushrooms, sliced  
1 large white onion, sliced  
2 Tbs. butter  
Salt & Pepper  
Olive oil

- Melt the butter in a large skillet. Add the onions, mushrooms and thyme. Season with salt and pepper.
- Cook onions and mushrooms, stirring occasionally, until onions are caramelized and mushrooms are browned – about 20 to 25 minutes.
- In a bowl, mix your ground beef with parsley, garlic, Worcestershire sauce and salt and pepper.
- Knead the meat until mixed well and form 4 even sized patties.
- Heat a skillet with olive oil and add the hamburger patties. Cook for 4 to 5 minutes and flip when bottom is nice and browned.
- Top with cheese and cook for an extra 4 to 5 minutes.
- Either grill your hamburger buns in the skillet or toast them (or do nothing to them if you would prefer!)
- Condiment your hamburger buns with your condiments of choice.
- Place the cooked patty on one half of the buns and cover with mushroom and onions.
- top with remaining bun.
- Serve and enjoy!

