

Roasted Mushroom Beef Burgers

Roasting the mushrooms before adding them to the ground beef, brings out the richness in the mushrooms. Letting the sliced tomatoes and onions marinate in More Than Olives Traditional Aged Balsamic gives an extra layer of flavor to these juicy burgers.

Serves 4

Ingredients:

- 1 ½ Pounds Lean Ground Beef
- 4 oz Cremini or Baby Bella Mushrooms, chopped
- 3 Tablespoons More Than Olives Garlic Olive Oil
- ½ Cup Fresh Parsley, chopped
- 2 Teaspoons Sea Salt
- 2 Teaspoons Freshly Ground Pepper
- 4 Teaspoons Worcestershire Sauce
- 1 Large Ripe Tomato, a Beefsteak or Heirloom
- ½ Large Red Onion, sliced
- ¼ Cup More Than Olives Traditional Aged Balsamic
- Bakery Hamburger Buns or Butter Lettuce Leaves

Heat a frying pan to medium heat, adding the More Than Olives Garlic Olive Oil. Place the chopped mushrooms in the heated pan and cook until the mushrooms begin to soften and become aromatic.

In a large bowl, place the ground beef. Add to the beef the cooked mushrooms, salt, pepper, Worcestershire and chopped parsley. Using your hands, squeeze the mixture together, blending all the ingredients. You will create 4 patties out of the mixture, to your desired thickness. Place each on a platter, or on a plate with wax paper between the patties. Keep in the refrigerator.

Slice the tomato and the onion. Give them a light sprinkle of salt and pepper. Place them in a shallow dish and drizzle on the More Than Olives Traditional Aged Balsamic. Let these sit and marinate while you grill the burgers.

Take your patties out of the refrigerator about 20 minutes before you place them on the grill. Heat your grill to medium high heat. Place the burgers on the grill and let each side get grill marks. Continue to cook the burgers, flipping as needed until you have reached your desired doneness. Store-bought ground beef must be cooked to an internal temperature of 160°F (71°C) to be considered safe to eat.

This burger is great in a bun from your local bakery or wrapped in some butter lettuce leaves. Add a marinated slice of tomato and red onion to each burger. Dress with condiments of your choice.