



## Brittany's Bistro Burgers

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Serves 4

### Ingredients:

- 1 ¼ lb. Ground Chuck (80/20)
- 8 oz. sliced Cremini Mushrooms
- 2 Garlic cloves slightly smashed
- 2 TBSP finely minced Shallot
- 2 tsp chopped fresh Thyme
- 2 tsp chopped fresh Parsley
- 2 TBSP Dry Red Wine (Pinot Noir)
- 3 tsp Olive Oil divided
- 1 tsp aged Balsamic Vinegar (10 yr or older)
- 1 medium Sweet Onion thinly sliced
- ¾ tsp Sea Salt plus additional for garnish
- 20 turns freshly cracked Black Pepper
- 1 ½ cups Fresh Arugula (stems removed)
- 1 Tomato sliced
- 4 slices (1 oz.) Peppercorn coated Goat Cheese or Swiss Cheese
- 4 Hamburger Buns



### Directions:

Place the mushrooms in a food processor and pulse until a small crumble consistency. Heat 1½ tsp of the olive oil in a sauté pan over medium heat.

Meanwhile heat a separate sauté pan over medium-low heat and add the remaining olive oil. Add the onions and slowly cook them until they are tender and start to caramelize (approximately 25 - 30 minutes). Half way through cooking time (15 minutes) add the balsamic vinegar and continue to cook. Once the onions have caramelized and are tender, remove them from the heat and cover with foil to keep warm.

While the onions are cooking, add the garlic cloves to the first pan and sauté until a light golden brown. Remove the garlic cloves and discard. Add the shallot and mushrooms to the pan and sauté for 3-4 minutes or until the mushrooms have released their juices and the liquid has evaporated and the shallot is tender. Add the thyme and parsley. Add the wine and cook until it has evaporated. Remove the pan from the heat and allow the mixture to cool. Once the mixture has cooled completely, combine it with the ground chuck, salt and pepper. Shape the mixture into 4 equal sized patties about 3 ¾" wide x 1" thick. Shape the patties making a slight indentation in the center of each one.

Heat a grill on high. Place the patties on the grill, indented side up and grill for 3- 3 ½ minutes. Flip and grill for 3 more minutes. Move the patties to a higher rack or cooler area of the grill. Place the cheese slices on top of the burgers and allow the cheese to melt/warm.

Meanwhile lightly butter the bun halves. Place the buttered side down on the grill to toast. When the buns are toasted, place a burger on top of each bottom half. With a knife, gently spread the cheese to cover the burgers if using goat cheese. Top each burger with some of the sautéed onions, arugula and a tomato slice. Lightly sprinkle the tomato with some sea salt. Place the other bun half on top and serve.