

MUSHROOM-BEEF BLENDED BURGERS

Ingredients

- 12 ounces white mushrooms, trimmed
- 1 lb. 80 percent lean ground beef, broken into rough 1 1/2-inch pieces
- 1 ¼ tsp kosher salt
- ½ - 2 tsp pepper
- 1 ½ tsp vegetable oil
- 4 slices American, Swiss, or cheddar cheese (optional)
- 4 hamburger buns, toasted

Directions

1. Process mushrooms in food processor until smooth paste forms (paste will resemble thick oatmeal), scraping down sides of bowl as needed, about 1 minute. Transfer to large bowl and cover. (Do not wash out processor bowl.)
2. Microwave mushrooms until liquid released begins to boil, about 3 minutes, stirring halfway through (watch that it doesn't boil over). Transfer mushrooms to large fine-mesh strainer set over bowl. Using spatula, press on mushrooms to extract ½ cup liquid (if more than ½ cup is removed, stir extra liquid back into mushrooms). Discard liquid and return mushrooms to bowl. Refrigerate mushrooms until room temperature, about 20 minutes.
3. Return mushrooms to processor bowl. Add beef and salt and process until mixture is uniform and begins to pull away from sides of bowl, about 20 seconds.

MUSHROOM-BEEF BLENDED BURGERS

Directions, cont.

4. Divide mixture into 4 equal portions and shape into patties that are 4 1/2-inches in diameter. Sprinkle both sides of each patty with pepper. (Patties can be refrigerated overnight or tightly wrapped and frozen for up to 1 month; if frozen, thaw before cooking.)
5. Heat oil in 12-inch skillet over medium-high heat until shimmering. Transfer patties to skillet and cook until well browned on both sides and burgers register 135 degrees (for medium-rare) or 155 degrees (for medium-well), 5 to 10 minutes. If using cheese, place 1 slice on each burger 1 minute before burgers finish cooking. Transfer burgers to plate and let rest for 5 minutes, then transfer to buns and serve.

Makes 4 burgers